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DECEMBER 2010

EASY MEALS EVERY DAY

IMPRESSIVE FOOD

GINGERBREAD MEN PEPPERMINT-COATED TRUFFLES, FOOD FOR THE GODS MUFFINS, AND MORE

CHRISTMAS HAM GLAZE



Roast Pork Shoulder with Italian Sausage Stuffing • Moroccan Chicken with Mock Stuffing Sauce

- Strawberry Mascarpone Nut Tart
- Dried Fruit Foccacia Cocktail Éclairs • plus 52 more recipes!





Flip to page 43





For the goddess of the home, Whirlpool brings a cooling solution that will complement your lifestyle. Whatever the size of your family, the spacious Conquest Refrigerator will solve every storage problem while beautifully blending in with your kitchen with its smooth, contoured and sleek design.

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CHRISTMAS HAM GLAZE

Ham glaze has one cardinal rule: It must be gooey, sticky, sweet, and sticking to the delicious fat of the ham. The more glaze, the better too! The following are ham glazes you can choose from. Each recipe is good for about half a kilo of ham. Just double the recipe as needed.

For Honey and Brown Sugar Glaze

- ²/₃ cup brown sugar
 - 3 tablespoons honey
- 1 tablespoon prepared mustard

For Orange Glaze

- 1 cup orange juice
- 3/4 cup brown sugar
- 1 tablespoon Dijon mustard
- 1/2 cup honey
- 2 teaspoons soy sauce
- 2 tablespoons orange-flavored liqueur like Grand Marnier (optional)

For Maple Glaze

- 1 tablespoon mustard
- 2/3 cup real maple syrup

For Brown Sugar Glaze

- 11/2 cups brown sugar
 - 11/2 teaspoons dry mustard powder
- 3/4 teaspoons ground cloves

For Marmalade Glaze

- 1/4 cup orange marmalade
- 1/2 teaspoon dry mustard
- 1/2 cup brown sugar
- 1 tablespoon flour
- add enough pineapple juice to create a thick paste

For Pineapple Glaze (shown in photo)

- 11/2 teaspoons dry mustard
- 11/2 cups brown sugar
- 34 cup well drained crushed pineapple

For Ginger Glaze

- 1 teaspoon dry ginger
- 1 teaspoon dry mustard
- 11/2 cups brown sugar
- syrup from canned pears or peaches
- to make a thick paste
- 1 teaspoon lemon juice

For Chili Glaze

- ½ cup sweet chili sauce
- 1/4 cup corn syrup

Select a glaze recipe. In a bowl, mix all the ingredients together. Brush mixture all over the ham. Preheat oven to 300°F and make sure the ham, if frozen, is completely thawed. Place the whole ham on a wire rack with a baking tray, and thoroughly cover with the glaze. As the ham cooks, occasionally brush it with more glaze. Be careful—this is basically boiling sugar and can cause some serious burns if handled improperly. Since the ham is cured and cooked already, your goal is to caramelize the glaze. It is not necessary to cook the ham through, only heat it up. Garnish and serve.

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A FEW GOOD HAM SUPPLIERS TO TRY THIS SEASON

Excellente Ham No trip to Quiapo is complete without passing by Excellente Ham to buy a thick slab of their honey-glazed ham, with extra sauce please. Go early so you can also hoard on ham bones and, if you're lucky, some freshly popped ham chicharon. At 155-157 Palanca Street, Quiapo City.

King Sue See www.kingsue.com for ham varieties. At leading supermarkets.

Majestic Ham Bone-in, P1,045 per kilo (full leg is 4 kilos, half leg is 2.5 kilos); Boneless Ham, P1,140 per kilo. At Rustan's Power Plant, Rustan's Shangri-La Plaza, Cherry Foodarama Shaw Boulevard, Cherry Foodarama Congressional

Plaza Ham Premium Baked Ham, P1,300 per kilo (minimum order of 2.5 kilos); Ball ham, P1,400 per kilo (minimum order of 1.5 kilos). *To* order, call 729-0003.

Roma Foods Their hams are individually processed and naturally smoked, making them distinct from other commercial hams. In addition, the hams are soaked in the signature Royal the hams are soaked in the signature Koyal Honey Sauce—a delicious special syrup. Glazed pineapple rolled ham, P550 per kilo; Tenderized Chinese Leg Ham, P880 per kilo; Glazed Loaf Ham, P350 per kilo. To order, call 647-1196, 401-7323, or 0915-2329005. Pick-up point: 11 Hillside Loop, Blue Ridge, Quezon City.

Santis Delicatessen We used their Honey Glazed Ham (Boneless), P515 per kilo, from the cover photo. At Santis shops all over the metro. -Carina Guevara

PHOTOGRAPHY AT MACULANGAN * ART DIRECTION: IONATHAN ROXAS * FOOD STYLING: RACHELLE SANTOS * RECIPES: CARINA GLIEVARA

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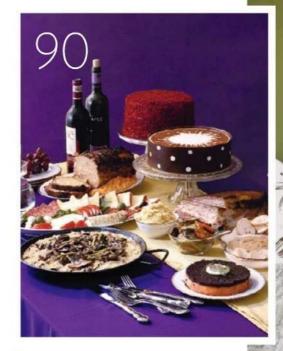
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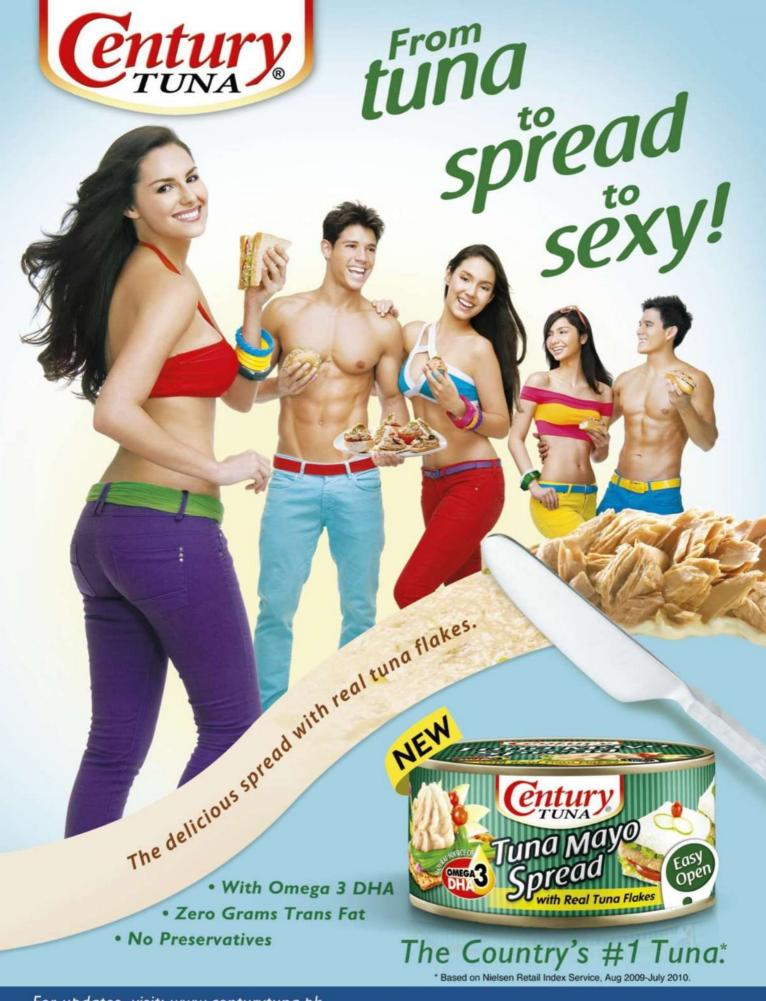
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Love of Food

FOODIE RYAN FERNANDEZ SHARES
HIS TASTEFUL TAKE ON FIVE OF THE
BEST RESTAURANTS AND FOOD
STORES THAT ONLY BONIFACIO
GLOBAL CITY (BGC) HAS TO OFFER



Home is where the hearty food is

Unit 1C - Ground Floor, Serendra, Bonifacio Global City, Taguig
Contact 63 2 856 3569 / 909 5741

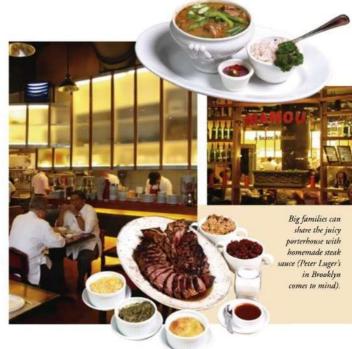
Every diner teels like extended family at Mamou, Serendra's homey kitchen that serves up cherished family recipes of owner Malou Fores. Enjoy homegrown dishes such as refreshing alugbati salad tossed with kamote, onions, salted duck egg, and blue cheese, or a piping hot bowl of Mamou-style sinigang with tender Kurobuta pork, and a dab of Bicolandia bagoong for added kick. For a sweet finish, mouth some sweet and crispy milk puffs. Lutong bahay has never been this sumptuous.



An elegant and eclectic dining experience

Ground Floor, B8, Bonifacio High Street Bonifacio Global City, Taguig Contact 63 2 856 1798, visit www.cavwine.com

Saunter over a Pinot noir while sampling the delights of haute cuisine doubling as works of art from the kitchen of Chef Markus Gfeller. For cheese lovers, CAV offers creamy goat cheese topped with sweet-sour beet root, luscious cherry tomatoes, walnuts, and pink icing. Don't pass up on the melts-in-your-mouth Kurobuta pork mildly spiced with mustard essence, or better yet, lavishly smother foie gras terrine and fresh goat cheese. Explore more of CAV's offering with their periodic wine and food pairing events.







Tasting Passion

If you're looking for an exceptional dining experience – sumptuous feasting, flowing drinks, delicacies dancing the thin line between food and art – then there's a table with your name reserved on it here in **Bonifacio Global City (BGC)**. The budding dining district features an exclusive wide range of stellar restaurants and bustling kitchens manned by chefs dedicated to satisfying even the most discriminating palates. Only at **BGC** can every spoonful leads to a promising discovery, an unlikely delight, and a newfound passion.





Country comfort meets culinary connoisseurship

W Tower, 1117 39th Street, Bonifacio Global City , Taguig Contact 63 2 556 9068 / 63 917 8546673. Visit www.thegoosestation.com.ph

Delicacy after mouth-watering delicacy will spoil guests at The Goose Station, Chefs Robert and Sunshine Pengson's ongoing love affair with contemporary cuisine. Go for the nine course meal that starts with a zesty beet root, goat cheese, and watermelon salad, works its way through some tantalizing dishes, and finishes on a sweet note with their twist on blueberry cheesecake made with ricotta and sprinkled with graham crumble, pine nuts, and toasted marshmallows.



Gourmet goodies galore

B3, Bonifacio High Street, Bonifacio Global City, Taguig Contact 63 2 8566301

Del Monte goes gourmet with its foray into the restaurant scene showcasing creative twists from the crispy-skinned salmon, revealing playful bursts of pepper with every forkful to the falls-off-the-bone tender beef short ribs crowned with fried kamote shoestrings, and served on a bed of corn risotto. Don't miss out on their Baked Alaska: a dense pineapple pound cake filled with raspberry and pistachio ice cream, or for more gourmet goodies, check Stock Market's ice cream bar and mini deli.





Sugar crush

1C03 Serendra, Bonifacio High Street, Bonifacio Global City, Taguig Contact 63 2 8560308 / 9152936. Email at orders@cupcakesbysonja.com

Sonja Ocampo's colorful cupcakes are more than just eye candy; a bite of creamy Red Velvet Vixen or sinful Choco Overload will leave you absolutely smitten. Spoil yourself with cupcake creations like The Elvis, a peanut butter lover's dream come true, or try the caramel and rum-infused Banana Monkey Cream Pie for a tropical twist. Come Christmastime, expect their seasonal collection of treats decorated with snowmen, candy canes, and presents to brighten up your next visit.



MIX & MATCH MENUS

Looking for a different way to serve ham? Whipping up treats to give away or enjoy? Need creative ideas for using up leftovers? Want to include berries in your holiday spread? Here's your guide to planning yummy meals.

Ham, Three Ways



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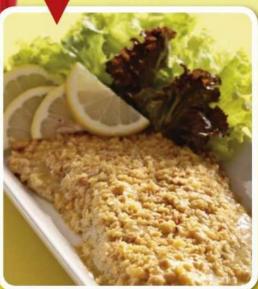


Holiday Crepe Cake



CASHEW CRUSTED SOLE FILLET

Season 1kg or 3-4 pcs sole fillets with 2 8-gram sachets MAGGI MAGIC SARAP and 1 tsp black pepper. Lay on a baking tray. Combine 4 tbsp Dijon or stone-ground mustard and 2 tbsp honey until smooth and brush on each fillet. In a separate bowl, combine 1 cup roasted and coarsely ground cashew, ½ cup Japanese breadcrumbs and ⅓ cup melted butter. Top this mixture on each of the fillets. Bake in a pre-heated oven at 350°F for 12-15 minutes or until top is golden brown.



THANH LONG CRABS

Season 3-4 pcs crabs, quartered, with 3 8-gram sachets MAGGI MAGIC SARAP. Set aside. In a food processor, combine 1 cup walnuts, ¹/₃ cup garlic, 1 cup flat-leaf parsley, 1 cup olive oil, 1 cup melted butter and 1 8-gram sachet MAGGI MAGIC SARAP. Pulse until smooth. Pour over crabs and drizzle with additional olive oil. Bake in a pre-heated oven at 350°F for 10-12 minutes.

CHICKEN WITH PEANUTS

Marinate 1kg de-boned chicken thigh, sliced into strips, in ¼ cup shiao sing or Chinese cooking wine, 4 tsp peanut oil, 3 tsp sesame oil, ¼ cup light soy sauce, 2 tsp MAGGI MAGIC SARAP, and ¼ cup cornstarch for at least 30 minutes. Heat ⅓ cup peanut oil. Add ¼ cup chopped garlic and cook until fragrant but not browned. Add 1 tsp chili flakes and ½ cup leeks (white part) and cook for another 3 minutes. Add ¼ cup light soy sauce, ¼ cup shiao sing or Chinese cooking wine, 1 tbsp rice vinegar, 2 tbsp sugar, 2 tbsp hoisin sauce, 2 tbsp oyster sauce, and 2 tsp MAGGI MAGIC SARAP. Let simmer for 5 minutes. Add chicken strips and ½ cup fried (until golden brown) peanuts. Stir to combine well. Transfer onto a serving dish and top with ¼ cup spring onions.



SHRIMP BALLS WITH ALMOND

Combine ½ cup chopped bacon and 1kg shelled, peeled and de-veined shrimps in a food processor. Pulse until coarsely chopped. Add 3 pcs white bread, soaked in milk, and pulse until tightly combined. Transfer mixture to a bowl. Stir in 1 cup sliced almonds, 1 cup chopped spring onions, ½ cup chopped cilantro, 1 tbsp cornstarch, 5 tsp MAGGI MAGIC SARAP, 1 tsp black pepper and 1 tsp sugar. Mix to combine well. Form into balls and fry until golden brown. Serve with Japanese mayonnaise.



EDITOR'S NOTE



Cheers to us all!

It's become a tradition here at Yummy to take a class picture as the year winds to a close. Every year since 2007, a new face is added to this year-end Team Yummy portrait. This year, that title goes to Rachelle Santos, our food editor. Coming up on her first anniversary with the magazine, Rachelle shows a flair for producing stunning pages. She and the entire editorial staff—Becky Kho, Jonathan Roxas, Paulynn Chang Afable, Elaine Lim, and Liz Yap—want only to bring you recipes and stories and images that make you want to cook and eat. That's what Yummy is all about, really.

Of course, Team Yummy is more than these six faces you see in this portrait. It includes all the chefs, photographers, writers, food stylists, prop stylists, shop clerks, kitchen staff, studio staff, assistants, messengers, and drivers that we work with day in and day out. There are also the folks here at Summit Media who make it possible for us to get a magazine out every month (we're talking about you, our publishers and the dedicated staffs of the advertising, circulation, production, and marketing departments.)

And then there are the readers. You! You've made 2010 an outstanding year for us. We've grown tremendously in magazine sales (not to mention Facebook fans) this year. Thank you for welcoming Yummy into your kitchens, your family tables, your foodie lives. Thanks for being on our team! Merry Christmas!

Team yummy

PHOTOGRAPHY: AT MACULANGAN + HAIR, MAKEUP, AND GROOMING: BENJIE ANGELES *
SHOT ON LOCATION AT CAFÉ 1771, EL PUEBLO REAL, ORTIGAS CENTER, PASIG CITY





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Setting up a beautiful image takes careful thought and planning. Over the years, Jonathan Roxas and Paulynn Chang Afable have gotten really good at it! Take a look for yourself, check out "The holiday table" on page 90.



Here's our food editor Rachelle Santos working her food styling magic on the cover. Don't you think she did a fantastic job?

To all who have ever wondered how photographers entertain themselves between takes, here's one answer. This is At Maculangan taking his longboard for a short spin around the studio.





Looks like editorial assistant Liz Yap, who assisted Paulynn Chang Afable at the "The holiday table" shoot, had a roaring good time!



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sapporo ESSENTIAL COOKING HEALTHY RECIPES





Ingredients:

- 250 grams Sapporo Pancit Canton
- 1/2 cup canola oil
- · 2 onion bulbs (thinly sliced)
- 1 large Portobello mushroom cap (cut into 1-inch)
- · 8 pcs. button mushrooms (sliced)
- 5 large eggs (well beaten)
- 1 cup walnut (coarsely chopped)
- · Salt and black pepper to taste

Preheat the oven to 350°F. Grease a 13 x 9 x 2-inch baking pan. Heat canola oil in a large skillet over medium-high heat. Add and cook the onions until golden brown for about 10 minutes. Add the remaining oil in the skillet, stir-fry the portobello mushroom cap and button mushrooms, then add salt and black pepper to taste. Stir for about 10 minutes until the mushrooms are browned. Set the pan aside. Meanwhile, beat 5 large eggs. Stir in the onions and mushrooms with the oil from the skillet, altogether with coarsely chopped walnuts. Pour the noodle into the mixture. Bake noodles for about 35 minutes until lightly browned in a baking pan. Let it stand for 10 minutes before serving.

Sapporo Sotanghon Mango and Cherry Tomato Salad with Coriander

- 250 grams Sapporo Long Kow Vermicelli (sotanghon)
- · 1 mango (peeled and cut into 1 cm cubes)
- · 1 cup coriander leaves (roughly chopped)
- 1 cup cherry tomatoes (quartered)

- · 1 tsps. sugar
- · 1 tbsp. olive oil
- · 1 tsp. soy sauce
- · Fresh coriander leaves (thinly sliced)

· 2 limes (juice squeezed)

Soak Sapporo Long Kow Vermicelli (sotanghon) in hot water for 5 minutes. Drain immediately and refresh in cold water. Whisk lime juice, sugar and soy sauce together until the sugar has all dissolved. In a large bowl toss together the mango, cherry tomatoes, coriander, cold rice noodles and dressing. Leave to stand for 10 minutes before serving to allow the noodles to absorb more flavor.





Spicy Chicken Bulgogi with Sapporo Rice Noodle

Ingredients:

- 500 grams Sapporo Pancit Bihon
- 1 kilo chicken breast
- · 3/4 cup red pepper paste
- · 2 tbsps. red pepper flakes
- · 2 tbsps. honey or brown sugar
- · 2 tbsps. garlic (minced)
- 1 white onion (sliced)
- · 1 sprig scallion or spring onion (sliced)
- · 2 tbsps. ginger (ground)

- · 2 tbsps. soy sauce
- · 2 tbsps. sesame oil
- 1/2 cup cabbage · 1 pc. carrot (sliced)
- 1 green pepper
- 1/2 green bell pepper · Sesame seeds

Bring to boil Sapporo Pancit Bihon. Drain immediately then set aside. Slice chicken breast into bite sizes. Mix marinade ingredients with chicken. Slice all vegetables thinly. First, cook the chicken but don't cook in the highest temperature. When the meat is almost cooked, add vegetables and cook thoroughly, and mix with Sapporo Pancit Bihon. For extra flavor, add sesame oil and hot sauce to noodles, and make extra marinade to set aside for the noodles.

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Yourletters



A SWEET LIST!

What a yummy dessert on the cover! I'm excited to try that Pastillas Dulce de Leche Cheesecake (November 2010), as well as the Ice Cream Cake by Aileen Anastacio. My kids are also requesting the "In the kid-chen" recipe. You also gave me a checklist of must-try desserts! Thank you!

FILING-FRIENDLY

Emailing you is like emailing to an old friend. I have all the Yummy magazines since the premier issue. Through the years I've compiled a list of tried and family-approved recipes. I've got it on an Excel spreadsheet for easy look-up (this probably tells you by now that I am an accountant!). Of course, this list is referenced to the issue date. The problem is, not all issues have the dates on the cover. And even though I have my magazines arranged chronologically, it does get jumbled up every so often-which just goes to show how much Yummy-referencing goes on in this household! With close to four years worth of issues, looking for a particular issue takes me a lot of time. So please, if you can just implement the minor adjustment of having the issue date on the righthand corner of the cover, this loyal fan would appreciate it very much!

Tina Briones-Beloria

From the editors: Wow, Tina! That's an impressive filing system! We agree with you about moving the date to a more prominent spot. We hope you like where it is now. Thanks for being a reader from Day One!

FROM FACEBOOK

I always look forward to getting the latest issue of Yummy from the magazine stands! I especially like the monthly feature on the back page written by Divine Enya Mesina. I learn so much from the food that Ms. Mesina writes about. Keep up the good work!

Guada Palabrica Tongco

I'm a Culinary Arts student here at Holy Angel University in Angeles City, Pampanga. Yummy always helps me when I cook at home and in school. You guys are my inspiration! Valerie Jean Tuaño Estaris



Join our Facebook community! Find us on www.facebook.com/ yummymagazine.

OH, BABY FOOD!

I was so inspired by your feature on Aisa Yap-Wenceslao ("I Can't Live Without...," October 2010) that I immediately ordered a Cuisinart Mini-Prep Food Processor after I read the article. I have a two-month-old son and I'm so excited to try and make his food when he turns six months. Unfortunately, my three-year-old had to make do with mostly ground rice or monggo lugaw until she turned one because I'm really no good at cooking. Can you please give me a few recipes or tips on what I can prepare for the little one when the time comes? Thank you so much and more power!

Jaja Lanozo, Cebu City

From the editors: Thank you for your letter, Jaja! Congratulations, we're sure you'll get plenty of good use from your new appliance. We'll keep your story request in mind. Watch for some baby-friendly recipes in next year's issues!

GOOD BOOKS

I'm an avid fan of Yummy and I just got my November issue last night. While reading your Editor's Note where you shared your insights about A Homemade Life, I remembered Giulia Melucci's I Loved, I Lost, I Made Spaghetti. It's a memoir of an Italian living in New York who has had many boyfriends and cooked different recipes for each of them. The book also contains her recipes. Very nice read. I found it funny and inspiring, especially for single women who are in their 30s. Thanks for coming up with a great food magazine every month!

Joy Lapuz

From the editors: Thanks for the recommendation, Joy! We'll check out the book. Expect more leads on good food lit in next year's issues! Meanwhile, check out the 12 amazing titles in our Christmas gift guide.

WEEKEND **BAKING**

Hi, Yummy! I just want share how much I enjoy your super easy yet extremely yummy recipes. After a long week at work, I try to de-stress by baking or cooking. Last week, I tried the Outrageous Chocolate Chip Cookies (March 2008) by Aileen Anastacio. It was a success! I shared it with my family and friends and they all loved it.

Pam Jorolan



Tell us what you think of Yummy! Send your email to letters@yummymaq.com.ph or post a note on www.facebook.com/yummymaqazine. Letters are edited for clarity and space



HAVE A **FEAST**

ones just how much they mean to you. But the demands of work, the hassle of Christmas shopping, and the pressure of

njoy preparing and serving Christmas dinner this year! Time spent in the kitchen slaving and sweating over the raw ingredients of your Noche Buena can now be cut down. Here are three trusted tips to help you have a truly merry celebration.

PLAN YOUR MENU

As with all things important to you, you need to plan your Christmas menu ahead of time. In this way, you can already visualize the logistics: from the ingredients to utensils.

BUY THEM EARLY

Each year, you have experienced the hassle of Christmas shopping that dampens your spirits just a little. Avoid this by preparing a shopping list and buying everything in advance.

GET A HAND

Food preparation is just as important as the actual meal. Ease the headache of trying to slice and dice everything properly with the help of the Moulinex Master Chef Food Processor that cuts, chops, slices, juices in just the touch of a button.





1 chicken weighing 1400 g with liver

700 g potatoes Salt and pepper

Clean and wash the mushrooms. Wash and dry parsley and remove leaves. Mince the chicken liver, parsley, chopped mushrooms, and bread in the food processor for 15 minutes with the Moulinex Master Chef Food Processor using the metal blade attachment. Pre-heat the oven at 220 degrees Celsius. Melt 15g of butter in a frying pan and fry the stuffing for 2 minutes on moderate heat. Add salt and pepper and leave to cool. Once the stuffing has cooled, stuff the chicken and sew it up. Put the chicken in an oven dish, coat it with 15g of butter and put in the oven. Cook for 15 minutes. Use the Moulinex Master Chef Food Processor to cut the potatoes with the slicing disc. Add the sliced potatoes, knobs of butter, and leave to cook for a further 35 minutes.



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is your handy kitchen helper. Life doesn't have to be complicated. Chores should not take away time you can spend with the family. With Moulinex Master Chef Food Processor, you can cut your food preparation time, so you can devote more to things that matter most. Life gets easier with Moulinex.



The more the Merrier Christmas!

Prepare a Christmas feast with the greatest of ease – with the Moulinex DFB3 Master Chef Food Processor. It's your ultimate compact food processor that makes a perfect kitchen companion. Mix chicken stuffing with it. Slice fruits and veggies. Whip up dressing and dips – all simple and quick! So, everything will go according to your bountiful Christmas plan.

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DFB1 Master Chef Food Processor

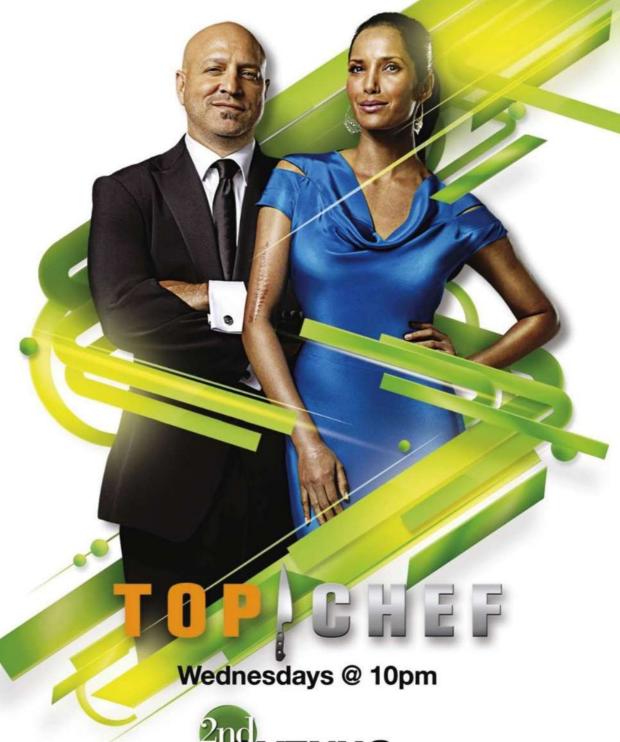


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Yummyldeas

Holiday highlight

STRAWBERRY MASCARPONE NUT TART

The perfect finale to your festive meal? This light and creamy, crunchy and nutty treat made with mascarpone and strawberries. In a bowl, toss 2 tablespoons corn syrup with 2 cups fresh strawberries (cleaned and halved); drain and set aside. Whisk together 1½ cups mascarpone, 1 cup whipped cream, ¼ cup confectioners' sugar (sifted), and 3 tablespoons honey. Add zest from half a lemon. In another bowl, combine well 1½ cups crushed graham crackers, ½ cup crushed walnuts (or pecans), 2 tablespoons sugar, and ½ cup butter (melted). Press graham mixture onto a 9-inch tart pan. Bake at 350°F for 7 minutes. Cool. To assemble, spread mascarpone on cooled crust. Top with strawberries. Chill until ready to serve. Serves 8 to 10.



Yummyldeas

Chewy spiced bites

PUMPKIN RAISIN COOKIES Chewy on the inside, crispy on the edges! Raisins, maple extract, and just the right mix of spices make these cookies simply irresistible. Sift together 21/2 cups flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 1 teaspoon ground cinnamon, and ½ teaspoon nutmeg. Cream together ¾ cup butter (at room temperature), ½ cup sugar, and 1 cup brown sugar. Add 2 small eggs, one at a time.

Pour in 1 teaspoon maple extract. Then fold in about 11/3 cups canned pumpkin (1 can), mashed. Scoop the dough into balls and bake in a preheated 350°F oven for 12 to 15 minutes. Makes 2 dozen.



On *Christmas* morn

Start your day right. Here are four fun, festive treats to wake up to on Christmas Day.

Star attraction

GINGERBREAD FLAPJACKS Delight both kids and kids-at-heart with this breakfast treat. (Bonus: These pancakes are a tad healthier, too, with ginger and wholewheat flour in the batter.) Sift together 1 cup wholewheat flour, 1/2 cup flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 teaspoon ground ginger, 1/4 teaspoon cinnamon, 1/4 teaspoon cloves, and 1/4 teaspoon nutmeg. Add 2 tablespoons brown sugar and mix to combine. In another bowl, whisk together 34 cup milk, 14 cup freshly brewed dark coffee, 14 cup melted butter, 1 tablespoon molasses, and 2 small eggs. Pour the wet mixture into the dry mixture; whisk until smooth. Cook on a nonstick griddle pan over medium heat using Christmas-themed metal cookie cutters. Makes



Savory sides CHRISTMAS HAM AND POTATO

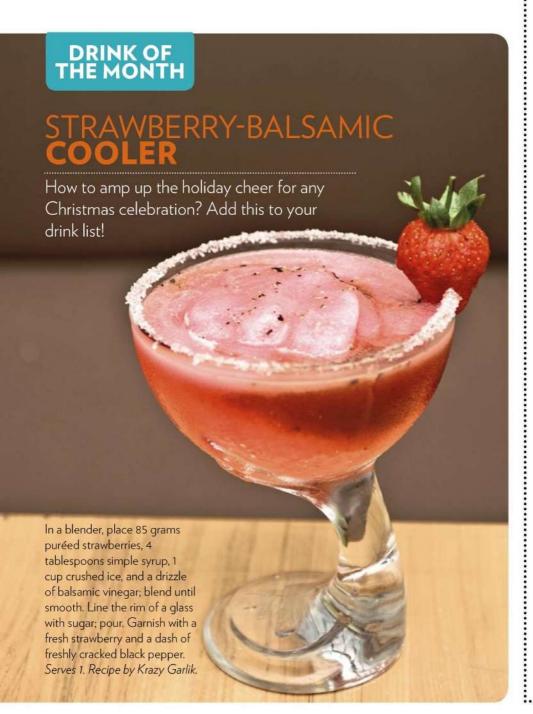
CAKES These mini cakes are the perfect accompaniment to your morning chow. Made with leftover Christmas ham and shredded potatoes. they're also great with a serving of sour cream or applesauce on the side. Mix together 21/2 cups shredded potatoes, 1/4 cup flour, 1/4 cup shredded ham, ¼ cup grated Parmesan cheese, ¼ teaspoon garlic powder, and 1 large egg. Form into small rounds and fry on a nonstick pan in a little olive oil until golden brown on both sides. Sprinkle chopped basil on top before serving. Makes 1 dozen.

rap and roll

LECHON WRAPS WITH PEANUT SAUCE

What to do with leftover lechon from Christmas Eve? Turn butter, 2 tablespoons soy sauce, 2 tablespoons coconut milk, 1 tablespoon sugar (or less, if desired), 1 tablespoon white vinegar, 2 teaspoons cayenne pepper, and $\frac{1}{2}$ teaspoon black pepper. (If mixture is too thick, add milk.) Set aside. Wrap 6 tortillas in foil and heat in the oven for 5 to 10 minutes. Assemble the wraps: On a warmed tortilla, set a lettuce leaf and follow with sliced tomatoes, sliced cucumber, and shredded and heated leftover lechon. Roll. Repeat until done. Serve with peanut sauce on the side. Serves 6.







KITCHEN TORCH

This kitchen tool literally lets you play with fire! You'll be surprised how useful it can be. Here are three ideas to start with.

Beyond crème brûlée Other than our favorite burnt sugar-topped custards, kitchen torches can be used to make a variety of other desserts, like tarte tatin and merinque pies.

Quick roast Need to roast tomatoes or peppers before adding them to a dish? Pull out the torch to do it quickly and evenly.

Cheese whiz Gratins, French onion soups, or similar dishes that are topped with cheese are all made better after a quick pass under the torch.

THE TRY-IT-TASTE-IT ROW



Christmas traditions at The Peninsula Manila

Take your pick from a festive lineup of activities this December: storytime and tea party on the 19th. caroling traditions from the 22nd to the 24th,

and meet-and-greet sessions with dear of Santa Claus at The Lobby from the 20th to 25th. At The Peninsula Manila, Makati City.



Marks & Spencer frozen food This UK brand's line of frozen appetizers and desserts is perfect for those pressed for time. Some of our picks: Black Forest Gateau, Raspberry & Mascarpone Merinque

Roulade, Cheese and Onion Rolls, and Mushroom and Spinach Tart. Thaw, heat, eat, and be merry! At selected Marks & Spencer branches.

Hershey's chocolates Cute!

Classic candies Hershev's Milk Chocolate Bars and Hershey's Kisses are dressed in their holiday best. Share them

with friends and grab some for yourself! At leading supermarkets.





Elaine's FOOD ADDITION

Tuna Canapés

Start the festivities (read: cocktail hour!) with this super fast and so delectable appetizer. It's really as easy as 1-2-3!



Place a slice of cheese on top of each cracker. Top with a dollop of Century Tuna Mayo Spread. Garnish with half a cherry tomato. Repeat until done.



REVIEW SPOTLIGHT

Chef's Planning Kit

In charge of noche buena? This kit has everything anyone needs to plan and execute a holiday feast.

We're big fans of Knock Knock's witty stationery products and inventive novelty gifts. This Chef's Planning Kit makes for a cute Christmas present for anyone who takes their cooking seriously—or maybe even as a motivational gift to yourself as you head into what is usually the busiest time of the year!

The kit comes with six different components: three notepads (for



planning the menu, keeping grocery lists, and writing down prep tasks), a "Season The Day!" pen, a little booklet that has quotes about food and cooking (our favorite was this gem from Orson Welles: "Ask not what you can do for your country. Ask what's for lunch."), a magnet, sticky notes, and an "I do it from scratch" button.

The kit is definitely meant to amuse, but it really does have everything you need to plan a menu. So for what it's worth, it's functional and looks good too! Yes, you could probably write down your grocery list on the back of an old receipt, or plan your next dinner party using your computer. But writing it down on these cute pads, using the Season The Day pen that comes with the kit, while proudly wearing the "I do it from scratch" button? It's just so much more fun, and that's definitely something we could all use more of in the kitchen.—Liezl Yap

The Chef's Planning Kit, P999, is available at Fully Booked.

Expert's tip

To serve up a unique dessert treat, try tempura fried ice cream. First, place a scoop of vanilla ice cream inside a hollowed out bun or pandesal; freeze. When ready to indulge, dunk buns in tempura batter, deep-fry in hot oil for a few seconds or just until the batter turns golden, drizzle with desired syrup or jam, and serve immediately.

> Easy, isn't it? -Hubert Young, owner, Sakae Sushi Philippines





LEARN IT: Planning dinner parties

THE DILEMMA You love Christmas, but you hate how planning dinner parties and cooking for them leaves you frazzled and frustrated. How can you manage the stress that holiday cooking brings?

HOW TO HACK IT First, work out your menu according to your resources. If your oven is small, for example, it's best if you don't make more than one dish that requires baking. Use different appliances or areas of your kitchen for each dish whenever possible (one dish can go in the oven, another on the stove, one in the rice cooker). Second, make whatever you can in advance—as long as it won't affect the quality and flavor of the dish. Pie crusts, for example, can be made in advance and frozen. If you're serving

soup, it's sometimes even better the next day. Third, pick your battles. While we'd all love to impress our guests with a sumptuous spread of the most amazing dishes and say that we made everything from scratch, sometimes it simply isn't possible. Our happy compromise: Play to your strengths and

cook your specialties and whatever else time allows. For the rest of the spread, order in, take out, or ask your friends and family to bring their favorites. Beyond the inevitable stress. Christmas is, after all, about sharing!



Good stuff

Light Spinach Artichoke Dip

We took this beloved party appetizer and made it heart-healthy. Make it to believe it!



GRAB 200 grams spinach • 1 tablespoon olive oil • 3 cloves garlic, minced • cayenne pepper and salt to taste • 1 (8-ounce) block reduced-fat cream cheese • ¾ cup plain yogurt • 1 (400-gram) can artichoke hearts, drained and chopped roughly • additional salt, cayenne pepper, and garlic powder to taste

MAKE Pick the spinach leaves off the stems; discard stems and place leaves in a colander. Rinse until water runs clear, shake off and squeeze out excess water, then tear into bite-sized pieces. In a medium pan, heat olive oil and sauté garlic until fragrant. Add spinach; sauté until wilted. Season with cayenne pepper and salt. Remove from heat; set aside. Using a hand mixer or a wooden spoon, beat cream cheese until smooth; add plain yogurt. Stir in spinach and artichokes. Season to taste and refrigerate before serving. Serve with baked multigrain chips on the side. Makes 3 to 4 cups.

We asked: WHAT ARE YOUR **FAVORITE TREATS** TO MAKE AND GIVE AWAY DURING THE **HOLIDAY SEASON?**

I gave peach refrigerator cakes to my officemates last Christmas, and I'm continuing the tradition this year.—Siu Santos

I remember baking with my mom every year before Christmas. Now I do the same with my children and they love it. It wouldn't be Christmas without our cookies—spritz cookies, Viennese almond crescents, chocolate rum balls, and sugar cookies.—Susan Mansfield

Fudgy chocolate cupcakes in individual boxes with dainty ribbons. Friends find them almost too exquisite to eat!-Joselle Robles

Choco revel bars, fudgy brownies, and peach-mango floats packaged and wrapped for the season!—Clarissa Therese Jagunap-Soco

Instead of giving sweet goodies, we give tinapang bangus wrapped in festive Christmas paper wrappers with ribbons to friends and neighbors.-Arlene Alcaraz

Cupcakes made from recipes featured in Yummy!-Joi and Joshua Sangalang-Dela Rosa

The timeless leche flan. It reminds me of my childhood.—Marizen Villamora

Which healthy food do you resolve to eat more of in the coming year? Post your answers on www. facebook.com/yummymagazine, and check out next month's issue for your yummy ideas.







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snoppin

Rustan's Supermarket Shangri-la Plaza

Newly renovated store interiors, well-stocked and easy-tonavigate aisles, plus an assortment of hard-to-find goods equals a convenient shopping experience.





Make sure you get a healthy bite before you head out in the morning. This cereal contains no transfat and is naturally cholesterol-free. Berry Colossal Crunch

(P154.50)

Have this on hand at your office desk-it's so healthy to munch on. Venus Eight **Grain Hearty Original** Crackers (P175.25)





Whip up a pasta dish using all-organic penne and sauce! Full Circle Penne Rigate (P75.75), Full Circle Pasta Sauce with Portobello Mushroom (P220.50)





A salad is a salad is a salad, but it's always good to try something new. Brianna's Homestyle Honey Mustard Dressing (P199.75), Mrs. Cubbison's Caesar Salad Restaurant Style Croutons (P101.25)



GOOD AND FREEZIN' If you're craving for something like apple pie or cheesecake, or even chicken marsala or roasted turkey, but don't have time to make it yourself, head to Rustan's imported frozen section. Find Sara Lee's boxed dessert delights, as well as Lean Cuisine's rice and pasta meals (the Sesame Stir Fry with Chicken looks yummy). Perfect for breakfast or merienda: Eggo Blueberry Waffles and Ore Ida Bagel Bites.



LIKE LIQUOR Find an assortment of wines along regular grocery aisles (not in a "for-wine-connoisseurs-only" exclusive section), including local liquor and canned beer. You'll also find here the Valiano Chianti Classico, which was specially aged and bottled for Rustan's 40th anniversary celebration this year.

Seasoned with a blend of cheese, salt, and herbs, this is perfect for coating meat just before you pop it in the oven.

Springfield Italian Style Breadcrumbs (P112.75)





EXCLUSIVELY ORGANIC You might find yourself getting addicted to the organic aisle, not only because you're becoming health-conscious, but also because you don't see these brands and products too often. The brands Full Circle and Amy's Organic are both certified by the US Department of Agriculture, and you can choose from their rice milk, teas, hot cocoa, canned vegetables, canned chili, soups, pastas, and fruit spreads.

GOOD EATS ON THE GO!



Eating to-go doesn't necessarily mean greasy, fatty food—not if you find yourself near Le Gourmet! Salads (you can make your own!), sandwiches, and quiches are available, with ham and sausages sold by 100 grams.

Clockwise from bottom left: Begin with spoonfuls of Marble Potato Salad (P105 for 240 grams) and Corn Chowder (P90); Fill up with a long Reuben Sandwich (P180) with corned beef, dill pickles, sauerkraut, Gruyère, and mustard; This Chicken and Cranberry Sandwich (P95) has cranberry mayo, lettuce, and chicken.





OVER IN THE MAKATI BRANCH...

For years, this corner at Rustan's Supermarket has been a familiar hangout for shoppers. It reopens as Benny's Café and we think it's bound to become the new family favorite.

From left: Red and Black Ravioli with Spinach and Ricotta Filling and Linguine with White Mushroom Sauce (about P350 each): Benny's is all-Pinoy with a twist-try the Pinakbet Rice with huge, crispy pork chunks (P170); A mouthwatering pizza and pasta bar greets customers.





GROCERYGUIDE

Tell us about the Bfast concept. How did the idea come about?

JACKIE: We were initially looking for a space for my patisserie when the location was offered to us. It was a little bigger than what we needed, but at the same time we realized it's a nice location with a lot of potential. Since a lot of people love our breakfast items at Bistro Filipino, we decided to open a place specifically for that.

ROLANDO: Sometimes, what you buy at the grocery is so processed that you don't know what's in it anymore. We're going back to basics. More natural, no preservatives, no MSG. It's just good, clean breakfast food.

and this extends to the interiors as well.

J: We believe that being eco-

use LED lights and energyefficient appliances, we specified low VOC paints for the interiors. Our plates are made from recycled yogurt cups. The plant is based in the US and powered by windmills.

R: Our chairs are made from coffee sacks that we got from Café Puro. The wooden paneling on the wall plus the chairs and tables are made from reclaimed wood, from the pallets that our suppliers gave us. We treated it using eco-friendly materials, water-based stains. We got old jeans from Bunny Jeans and the ukay-ukay, dyed them, and had them made into covers for the ottomans and the couch.

Tell us about the menu.

R: We have "silogs," which is the essence of a Filipino breakfast. It's sinangag and an egg, and

chicken tocino. We're also doing something that's quite new, which we call "kalogs." It's sweet potato hash with caramelized onions.

J: There's also our version of the Eggs Benedict, which we call Eggsaymada. It's the classic ensaymada, a brioche, served with poached eggs and Christmas ham.

R: We also have our own champorado, made from Belgian chocolate and served with dried fish-flavored Rice Krispies. It's the classic tuyo with champorado but without the actual tuyo. You don't see the dried fish, but you get the nice salty flavor and crunchy

So everything still has a Filipino twist to it.

R: Yes. At all levels, we want to develop Filipino cuisine, regardless if it's casual dining, fine dining, fast food. We want to encourage better quality. All of the breads are baked inhouse and everything is made from scratch. No shortcuts, no preservatives, no artificial stuff, all natural.

J: People always ask, what's the secret? There's no secret. It's just taking the time and effort, using quality ingredients. We want to give value for money but still offer good quality.

Bfast is at the Ayala Triangle Gardens (behind the Makati Stock Exchange), Makati City.





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Full Buffalo Wings taste only McCormick herbs and spices can bring out.

Comes in Classic, Screamer, Barbeque and Teriyaki.

Quick fixes

Cut down on prep work by picking up these valuable kitchen time-savers.



Keeping stock

An ingredient no kitchen should ever be without. Homemade is still best, but in a pinch, this'll do, Swanson chicken broth, P78.75, The Landmark



Pie in the sky

Keep a stash in the pantry for last-minute quests. Cook down some fruit with sugar, spices, and lemon zest, divide equally among the mini-pans, then top with ice cream. Keebler Ready Crust Graham Pie Crusts, P134, Metro Gaisano



So stew me

Packed with so much flavor, they'll think you toiled over the stove for hours. Del Monte Italian stewed tomatoes, P62.50, SM Supermarket



Good gravy

You spent all afternoon in the kitchen slaving over that roast. Give yourself a break and pull out this bottled gravy. No one will know it's not homemade! Heinz HomeStyle Gravy, P134, Rustan's Supermarket



Touch of curry

So convenient! Use it in stews or add to noodles and soups-even a little goes a long way. Pantai yellow curry paste, P41.50, SM Supermarket



Copy and paste

Easily whip up your favorite tom yum goong with this spice paste. Also try adding a teaspoon to your vegetable stir-fries for a hint of that slightly sour flavor we love. Thai Kitchen tom yum paste, P81.65, The Landmark



Bringing Home A World Of Flavors

Celebrate a new season of flavor.

It's that time of the year! **Deck your Christmas** dishes with exceptional herbs and spices from McCormick.

BEEF CALDERETA

Beef up that holiday banquet with a classic masterpiece.

WHAT YOU WILL NEED:

1 kilo 3-4 cups

1 pack

1/2 tsp

beef short ribs

water

McCormick® Caldereta Mix McCormick® Cayenne Pepper

McCormick® Rosemary Leaves 1/2 tsp

3 medium potatoes, quartered

1/2 cup garbanzos (chick peas), peeled

2 medium red bell pepper, cubed grated quezo de bola 34 cup

1/2 cup green olives, whole

PROCEDURE:

- 1. Boil meat (covered) until tender.
- 2. Measure 3 cups from the stock and stir in McCormick® Caldereta Mix, McCormick® Rosemary Leaves and McCormick® Cayenne Pepper. Return mixture into the pot of boiled meat.
- 3. Add in the remaining ingredients and simmer (uncovered) until sauce thickens.



Everyday

APPLE AND PECAN MUFFINS

These muffins are best eaten when still warm. They also freeze well. When ready to eat, thaw at room temperature and heat in the microwave on high for 15 seconds each to give them that just-baked flavor!

15 minutes 25 minutes

1/4

2/3

Preheat oven to 350°F. Line a muffin pan with cupcake liners.

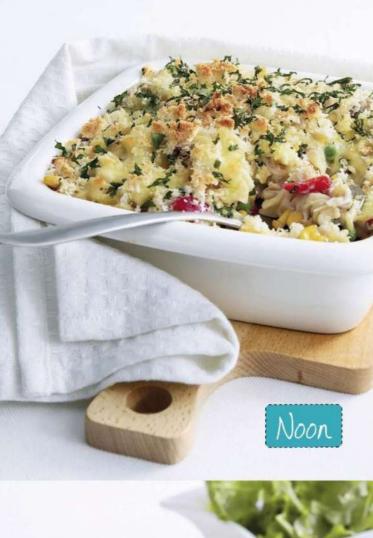
Sift flour and cinnamon into a large bowl. Stir in sugar, apple, and pecans.

In another bowl, whisk together milk, butter, and egg.

Make a well in the center of the dry ingredients. Add milk mixture all at once. Mix lightly until just combined. Do not overmix.

Spoon mixture evenly into muffin pan until two-thirds full. Sprinkle evenly with extra chopped pecans.

Bake for 20 to 25 minutes or until a toothpick inserted in the center of a muffin comes out clean. Cool in pan for 5 minutes before transferring to a wire rack to cool completely. Store in an airtight container.





BAKED CHICKEN MAC CHEESE

Instead of canned corn, you can also use kernels from two fresh corn cobs.

Serves 4 to 6 Prep Time 20 minutes Cooking Time 40 minutes

- 1 tablespoon olive oil
 - 1 (310-gram) can corn kernels, drained
 - 125 grams button mushrooms, sliced
- 1 red bell pepper, seeded and chopped
- 4 tablespoons butter
- 1/4 cup all-purpose flour
- 21/2 cups milk
- 1 cup grated tasty cheese, divided
- 1/2 cup grated parmesan cheese, divided
- 250 grams spiral pasta, cooked, drained, and kept hot
- 1 small barbecue chicken, skin removed, flesh shredded
- 1/2 cup frozen peas (optional)
- 1 cup fresh breadcrumbs
- 2 tablespoons chopped parsley
- salad or steamed vegetables, to serve (optional)
- 1 Preheat oven to 350°F.
- 2 Heat oil in a large saucepan over medium heat. Sauté corn, mushrooms, and bell pepper for 2 to 3 minutes. Transfer to a bowl.
- 3 Melt butter in the same pan over medium heat. Stir in flour and cook for 1 minute, stirring.
- 4 Remove from heat and whisk in milk until smooth. Return to heat and cook, stirring, until sauce boils and thickens. Reduce heat and simmer for 3 minutes. Stir in half of both cheeses until melted and combined.
- 5 Remove from heat and add pasta, chicken, and vegetables, and season to taste. Pour into a 2-liter ovenproof dish.
- 6 Sprinkle with combined remaining cheese, crumbs, and parsley. Bake for 25 to 30 minutes until golden. Serve with salad or steamed vegetables, if desired.

CHICKEN, PEA, AND BRIE RISOTTO

Want it extra indulgent? Add 1 tablespoon butter with Brie and Parmesan. Want to save on time? Use 1 small barbecue chicken, skin removed, and flesh shredded. If you have leftovers, you can shape the risotto into rounds and bake, or toss in flour and pan-fry to make delicious risotto cakes.

Serves 4 Prep Time 10 minutes Cooking Time 35 minutes

- 2 tablespoons olive oil, divided
- 300 grams chicken breast fillet or thigh fillet, sliced
- 1 onion, chopped finely
- 1 clove garlic, crushed
- 11/2 cups Arborio rice
- 6 cups hot chicken stock
- 1 cup frozen peas
- 125 grams Brie, chopped
- 1/2 cup grated Parmesan
- 2 tablespoons sage leaves, chopped
- arugula salad, to serve
- 1 Heat half the oil in a large frying pan over medium heat. Cook chicken in two batches for 3 to 4 minutes until browned. Transfer to a plate.
- 2 Heat remaining oil in the same pan. Sauté onion and garlic for 1 to 2 minutes until tender. Add rice; cook, stirring, for 1 minute.
- 3 Add hot stock to rice, 1 cup at a time, stirring until all liquid has been absorbed and rice is tender, about 20 minutes.
- 4 Stir in cooked chicken and peas, and cook for a further 2 minutes. Remove from heat and mix through Brie and Parmesan until risotto is creamy and cheese has melted. Blend in sage and season to taste. Serve with arugula salad.

Hey, Home Baker! BY AILEEN ANASTACIO



December is probably the busiest month for all bakers and cooks. For the holidays, my shop is going back to the classics: fruitcake (a really good one), food for the gods, and Christmas sugar cookies. Another cookie that says Merry Christmas: Gingerbread cookies. They can be made ahead of time and they have a longer shelf life compared to cakes, making them perfect for gift-giving.

Gingerbread cookies are not as popular here in the Philippines as they are in the US, but I love to make them because children get excited at the mere sight of them. I like to hang them on the tree, sealed in clear plastic bags, so the kids can just grab a piece or two when they visit.

Here are some tips to make baking easier for you this season: First, get organized! Make your dough ahead of time. Most cookie doughs can be frozen so you can simply thaw properly and bake when needed. Second, decorate your cookies at least two days before you pack them to make sure that the icing is completely dry. Third, store the cookies in an airtight container or pack individually to keep them crisp. These three tips will help ensure that you have time for the more important things: spending time with family and friends, counting your blessings, and saying a little prayer for what a good year this has been. Happy holidays!



ABOUT THE COLUMNIST Aileen Anastacio is best known as the chef and president of bakeshop-café Goodies N'
Sweets. She is also the author of Home Café, a book on desserts and coffee. For more of Aileen's recipes and to read about her culinary adventures, visit gourmetgoodies.blogspot.com. To download Aileen's recipes on your mobile phone, text CHEF to 2346 or go to http://chefaileen.com on your mobile browser. Corresponding charges per MMS download will be applied.

GINGERBREAD COOKIES

Makes 30 cookies Prep Time 20 minutes Baking Time 15 to 20 minutes

- ½ cup butter, cubed, at room temperature
- 1/3 cup sugar
- 1 egg
- 1/4 cup honey
- 1/4 cup molasses
- 23/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 tablespoon ground ginger
 - 1/2 tablespoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon nutmeg

For the icing

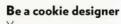
- 1 pound confectioners' sugar
- egg whites from 2 large eggs
- desired food coloring
- 1 In an electric mixer, beat butter and sugar on medium-high speed until fluffy.
- 2 Reduce speed to low then add the egg; beat well.
- 3 Add the honey and molasses; mix well.
- 4 In a separate bowl, whisk together flour, baking soda, salt, and spices. Gradually add flour mixture into the batter; beat until just combined.
- 5 Divide dough into 3 portions, and wrap each in plastic wrap. Refrigerate for 1 hour.
- 6 Preheat oven to 325°F. Line baking sheets with parchment paper; set aside until ready to use.

7 Remove dough from the refrigerator. Let stand at room temperature for about 10 minutes. Place parchment paper on a working area and dust slightly with flour. Roll out the dough until 1/4-inch-thick. Dust and flour as necessary to prevent the dough from sticking. (You can also roll dough between 2 sheets of parchment paper.) Once the correct thickness has been achieved, place dough on lined baking sheets and place in the freezer for about 15 minutes.

8 Remove dough from the freezer and place on a work surface. Immediately cut the dough using cookie cutters. Transfer cut dough to baking sheets and bake for 15 to 20 minutes, or until edges are slightly golden, rotating halfway through. Cool completely on wire racks before decorating.

9 Make the icing: Combine confectioners' sugar and egg whites and mix on low speed for about 5 to 8 minutes. To color the icing, dip the tip of a toothpick into the food coloring and gradually mix into the icing until the desired color is achieved.

10 To decorate cookies: Dip one side of each cookie in the colored icing and scrape off excess to smoothen the surface. Leave icing to set slightly before decorating with accents and frills. Spoon icing into a pastry bag fitted with a very small plain round tip (such as Ateco #0 or #1). Pipe designs on cookies. Let cookies dry completely before storing in airtight containers.



You can use as many Christmas-shaped cookie cutters and as many colors as you like. The possibilities are endless!





Consider this recipe an indulgence because nothing says decadence like chocolate in the morning. Add some meringue and you have something truly

These pancakes were something I first made one Sunday 12 years ago for a hungry and stressed husband who needed some cheering up. The original recipe involved making batter from scratch, using buttermilk and egg yolks, then whipping the egg whites separately and folding them in just before cooking. These days, I'm too lazy to make my own pancake mix so the following recipe is for time-constrained cooks like me.

But if you do have the extra time, make your own chocolate pancake batter by simply adding a heaping tablespoon of good cocoa powder to your favorite pancake recipe. The only step you should not shortcut is the making of the meringue. Bring out the electric mixer and get the egg whites to stiff peaks properly. Also, make sure to be very careful when folding in the meringue-do not overmix. Four or five folds are enough to combine yet maintain clusters of sweet meringue in the batter.

ABOUT THE COLUMNIST

A writer and former editor, Myra never knew she could cook until she married a very hungry man. Though her husband is gone, they have three sons who are now just as hungry as their dad and are her main critics every day, especially when she's testing new recipes. She has also come to discover her inner foodie and, with her boys in tow, plans to eat her way around the world.

CHOCOLATE MERINGUE PANCAKES

Makes about 6 to 8 large pancakes Prep Time 15 minutes Cooking Time 15 minutes

For the chocolate pancakes

- 2 cups pancake batter (we used Maya Chocolate Hotcake Mix)
- 1 large egg
- 2 tablespoons vegetable oil
- 1/2 cup plus 2 tablespoons water butter for cooking
- whipped cream for garnish
- maple syrup for topping

For the simple meringue

- 3 egg whites
- pinch of cream of tartar
- 1/4 cup white sugar
- 1 In a mixing bowl, prepare the hotcake mix according to package directions. Set aside.
- 2 Make the merinque: In the bowl of an electric mixer, beat egg whites and cream of

tartar on medium speed until frothy. Switch to high speed and begin to add the sugar slowly. Once fully incorporated, continue to beat egg whites until glossy. Stop beating immediately once stiff peaks form.

- 3 Carefully fold the meringue into the pancake batter. Set aside.
- 4 Heat a griddle or nonstick pan over medium-high heat. Add a pat of butter then spoon a large clump of chocolate meringue batter onto the pan. Do not press or try to spread out the batter, it will settle on its own. Flip the pancake carefully when the edges are browned, then lower the heat to medium and allow the batter to cook through. Repeat with the rest of the batter.
- 5 Serve pancakes immediately, topped with a dollop of whipped cream, if desired, and a generous topping of maple syrup.





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I always look forward to the Christmas season because the weather is just wonderful! While most people feast on warm bibingka and puto bumbong or crave for mugs of hot chocolate, I look for peppermint. I grew up always having peppermint candy canes on the table. Relatives from abroad always sent us bags of these candies in different forms: lollipops, canes, twists, candy drops. Peppermint always brings back so much memories for me-decorating the tree. receiving my first dollhouse from Santa, finding candies in my Christmas stocking. heading to Baguio the day after Christmas.

This year, I'm celebrating this peppermint tradition with these truffles. I searched my files for the best truffle recipe I could find, then I added a hint of peppermint flavor and rolled them in crushed peppermint candy for that extra special touch. Nothing beats the combination of mint and chocolate-and it's made that much more festive with the touch of candy cane stripes on the coating!

ABOUT THE COLUMNIST

The creator of Forget Me Not specialty cakes, Pixie is also a food stylist, cookbook author, and pastry chef instructor. She has studied at the Culinary Institute of America Greystone in Napa County, California and the California Culinary Academy in San Francisco, California. These days, she teaches Baking and Pastry Arts at MIHCA (www.mihca.com.ph) on United Nations Avenue. A frequent traveler, Pixie always comes home with the best kind of souvenir-food.

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PEPPERMINT-COATED TRUFFLES

Makes 50 truffles Prep Time about 2 to 21/2 hours

- 1/2 cup heavy cream
- 1/4 cup butter
- 1 to 2 tablespoons peppermint flavoring or crème de menthe liquor
- 4 egg yolks
- 1/4 cup sugar
- 225 grams bittersweet chocolate, chopped finely

For the coating

- 750 grams bittersweet chocolate
- 400 grams peppermint candies, crushed
- 1 Boil cream and butter on low heat. Take off the flame. Add peppermint flavoring.
- 2 Whip egg yolks with sugar until light.
- 3 Gradually add heated cream mixture into egg yolks while whisking.

- 4 Return mixture to heat and boil again, stirring continuously.
- 5 Pour heated mixture over bittersweet chocolate. Stir until all the chocolate is melted.
- 6 Cool mixture in an airconditioned room or chill in the refrigerator until it starts to thicken and reach the consistency of spreadable butter, about 1 hour.
- 7 Place cooled mixture in an icing bag with a round tip. Pipe into small mounds (about 2 teaspoons each) on sheets of parchment paper. Chill until firm.
- 8 Roll the mounds slightly between the palms of your hands to create small balls. Set them back on the parchment and chill until set.
- 9 Make the coating: Melt bittersweet chocolate in a double boiler.
- 10 Using a fork, dip and coat each truffle in melted chocolate, then roll in crushed peppermint. Place on a parchment paperlined tray and chill until ready to serve.





The Healthy Way BYJUNJUNDEGUZMAN



And don't let a small kitchen stop you from making a special meal. For urban dwellers who live in cozy condominium units, I present a mini relleno. It can be prepared ahead of time and baked when needed. And believe me, it's so easy that anyone can make it!

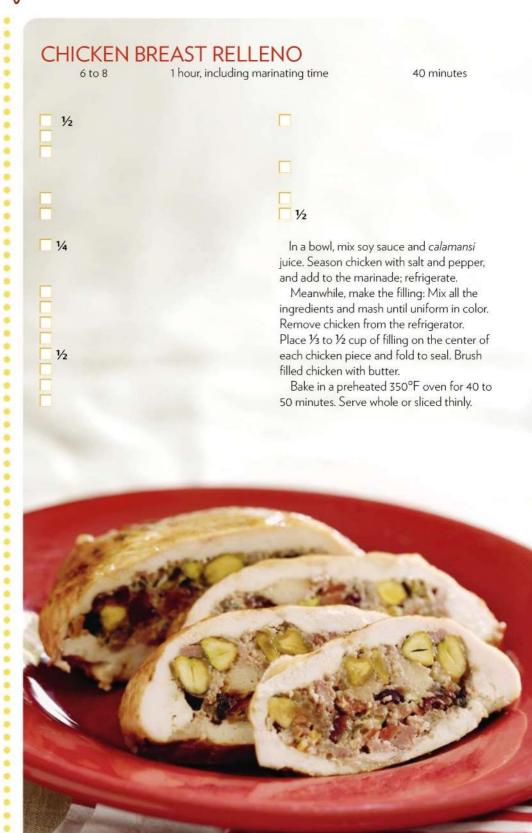
Just a few tips though: First, season and marinate the chicken ahead of time since this will greatly enhance its flavor. Second, season the filling well since it is partnered with chicken breast, which has no flavor. Third. let the chicken rest for a few minutes before slicing-it will give you the perfect cut. Have a merry one!

ABOUT THE COLUMNIST

A graduate of the Peregrine School of Cordon Bleu London, Jun Jun de Guzman is a popular chef instructor as well as programs director at the Center for Asian Culinary Studies in San Juan. He is also a member of the Council of Chefs of the USDA-FAS. Whenever he can, he heads abroad for further studies. Most recently, he was at the UFM Baking School in Bangkok, where he took the US Wheat course on Frozen Dough Technology and classes at the Macaron Pastry Training Center with Chef Eric Perez. Visit his blog at www. chefjunjun.com to read about his life as a chef and get more of his recipes.

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Whether you're cooking your favorite Italian meal, making a fresh dressing for your salad, or baking a decadent dessert, Filippo Berio enhances the flavour of any dish.

YULETIDE ORIENTAL

Make more room in your Noche Buena set for these two Asian specials to make an even more delightful Holiday feast!

Nori has been a staple ingredient in many Asian dishes for centuries. It's a type of edible seaweed made of sea-dwelling algae, which once harvested, are washed and shredded before being pressed flat to dry, forming paper-like sheets. Depending on the type of seaweed used and how it was treated, nori comes in a wide range of colors and flavors, from red to brown to dark green, purple and to almost black. It can be used plain in sushi and soups, or shredded and tossed in rice dishes and stir fried, or toasted and flavored with soy sauce and dipped in sesame seeds to be an instant Japanese treat.

When you're using nori in your dish, be careful not to get it wet as it tends to grow soggy and rubbery. Seal it well if you don't use up the entire package so that it will not go moist or stale.

The distinctive salty and slightly grassy flavor of *nori* plus the added crunch of sesame seeds deliciously contrast the tenderness of **Meltique Beef** Striploin. And having trimmed of fat, **Meltique Beef** Striploin gives you more meat to feast on.

Nori-crusted Striploin

- 2 bunches scallions 1/2 pound shiitake 4 1/4" thick striploin salt and pepper to taste
- 3 8" square sheets of nori
- I tbsp sesame seeds I tsp crushed red pepper
- 1 1/2 tbsp olive oil
- 2 tbsp soy sauce
- I tbsp mirin
- I 1/2 tsp lemon juice

- Preheat the oven to 400. In a small saucepan of boiling water, blanch the scallions for 2 minutes. Drain and rinse under cold water. Set a rack on a baking sheet and arrange the shiitake caps on the rack, gill sides down. Season lightly with salt and pepper.
- Season the steak with salt. In a food processor, coarsely grind the nori with the sesame seeds, red pepper and I teaspoon black pepper. Spread the nori mixture on a plate and dredge the steak in it.
- In a medium skillet, heat I tablespoon of the olive oil until shimmering. Add the steak and cook over moderately high heat until the nori is toasted, about 4 minutes per side. Place the steak over the mushrooms and roast for about 15 minutes, or until an instant-read thermometer inserted in the center of the meat registers 130 for medium rare. Transfer the steak to a cutting board and let rest for 10 minutes.
- Meanwhile, halve the scallions lengthwise and quarter the mushroom caps. In a small bowl, whisk the soy sauce with the mirin, lemon juice and the remaining 1/2 tablespoon of olive oil.



In order to capture authentic Oriental flavors, you'll need some basic know-how on its distinctive cooking:

- TATAKI is a method of quickly searing over high heat.
 Though fish like bonito and tuna are often used, thinly sliced and marinated beef is cooked this way too, with the heat sealing in the sweet subtle flavor of the rice vinegar or Japanese cooking wine mixed in the marinade.
- DASHI is a cooking stock used as the base of many Japanese dishes such as soups, dipping sauces, and simmered dishes called nimono. It's made from a variety of ingredients, which includes dried kelp or kombu, katsuo-bushi or dried bonito flakes, dried small sardines or niboshi and dried shiitake mushrooms. You can cook your own dashi stock or buy an instant dashi powder from the store if you're pressed for time.
- PONZU is citrus-based sauce made by simmering citrus juice, soy sauce, vinegar, mirin, dashi stock or dried bonito flakes called katsuobush or kelp called kombu.
 It's often used as a dressing and a dip for one pot dishes and shabu shabu.

Having the freshest cut of beef that is trimmed of fat is key in perfecting this dish. A choice cut as **Meltique** Cube Roll in rib eye style allows the rich marinade to better seep in the steak, giving you lots of flavor in every bite.



Beef Tataki

150 gms Meltique Cuberoll, cap off 20ml dashi (a type of Japanese soup) stock

2g star anise

2g bay leaves 2g cinnamon

100g butter

50g enoki mushroom

5g asparagus

5g ponzu (a citrusbased sauce) Salt and black pepper

Ponzu Sauce

110ml soy sauce 45ml rice vinegar 25ml lemon juice Marinate cuberoll with salt, pepper, dashi stock, bay leaves and cinnamon over night.

2 Sauté asparagus with a pinch of salt and black pepper.

Sear the beef with butter on a low flame for 10-15 minutes—depending on how you like it cooked.

Slice the cuberoll diagonally, lay on the asparagus and serve with buttered enoki mushroom and ponzu.

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WeekdayCooking

Ready when you are

Do away with the stress and enjoy your holiday cooking. Try these absolutely delicious, make-ahead, potluck-perfect dishes!



MONDAY

MEATY MEATLOAF

This meatloaf is like no other—it's loaded with flavorful ingredients like smoked bacon, Parmesan cheese, and mushroom soup. Attending a potluck party? This dish will make a delicious addition to the buffet table.

Makes 2 loaves (serves 12 to 16) Prep Time 30 minutes Cooking Time 1 hour and 30 minutes

For the meat mixture

- 1 kilo ground beef
 - 1/2 kilo ground pork
- 1 cup chopped smoked bacon
- 1 tablespoon rock salt
- 1 teaspoon black pepper
- 4 tablespoons sugar or honey
- 1 teaspoon cayenne pepper
- 2 tablespoons Worcestershire sauce
- 2 tablespoons mustard
- 1/2 cup grated carrots
- 1/4 cup chopped fresh parsley
- 1/4 cup Parmesan cheese
- 2 tablespoons Spanish paprika

For the breadcrumb mixture

- 2 tablespoons butter
- 6 cloves garlic, crushed
- 2 large onions, minced
- 1 large red bell pepper, diced finely
- 1/2 cup diced celery stalks
- salt and pepper to taste
- 1 can cream of mushroom soup
- 3 eggs
 - 2 cups soft breadcrumbs

Make-ahead tip To freeze, let meatloaves cool completely and cover with aluminum foil. Freeze for up to a month. To reheat, thaw overnight in the refrigerator then reheat in a

350°F oven for 15 minutes.

½ cup tomato ketchup for brushing

For the gravy

- 4 tablespoons butter, divided
- 2 tablespoons flour
- 1/4 cup meatloaf drippings
- 1 cup red wine
- 1 cup water or beef stock
- ½ piece chicken bouillon cube
- salt and pepper to taste
- 1 Make the meat mixture: In a large bowl, mix all the ingredients together until well incorporated.
- 2 Make the breadcrumb mixture: Melt butter in a frying pan and sauté garlic, onions, bell pepper, and celery until vegetables are tender, Season with salt and pepper, Place cream of mushroom soup in a bowl and add

sautéed vegetables; mix well. Beat in eggs and add soft breadcrumbs until blended together.

- 3 Add breadcrumb mixture to the meat mixture; mix well. Chill for 30 minutes.
- 4 Divide mixture equally between two loaf pans. Brush with ketchup. Bake for 1 hour in a preheated 350°F oven. Increase temperature to 400°F and continue baking for another 30 minutes or until golden brown. Let rest for 1 hour before slicing. Reserve drippings.
- 5 Make the gravy: Melt 2 tablespoons butter in a saucepan. Add flour and cook for 30 seconds. Add drippings and mix well. Add red wine, stock, and chicken bouillon cube. Whisk into a smooth consistency and continue cooking until slightly thick. Season with salt and pepper. Remove from heat and stir in remaining butter.

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For the breadcrumb mixture

- 2 tablespoons butter
- 6 cloves garlic, crushed
- 2 large onions, minced
- 1 large red bell pepper, diced finely
- 1/2 cup diced celery stalks
- salt and pepper to taste
- 1 can cream of mushroom soup



This fresh ham is more like a roast, slowly cooked for eight hours. Your patience will be rewarded with incredibly succulent meat that just melts wonderfully in the mouth.

Serves 12 Prep Time 10 minutes, plus 24 hours curing time Cooking Time 8 hours and 30 minutes

- 2 kilos boneless whole pork leg (pigue), chilled
- 1 cup fine sea salt
- 1 cup sugar
- orange slices and rosemary sprigs, for garnish

- 1 tablespoon soy sauce
- black pepper to taste
- For the honey-mustard sauce
- 1/2 cup honey
- 2 tablespoons mustard
- 2 tablespoons cane or red wine vinegar
- 2 cloves garlic, minced
- 2 tablespoons olive or corn oil
- 1/2 teaspoon salt
 - 1 small onion, minced
- 1/4 teaspoon black pepper
 - 1 tablespoon chopped parsley

- minutes. Place in a shallow dish and leave in the refrigerator overnight or up to 24 hours.
- 2 Wipe off excess sugar and salt from pork. Wrap meat with aluminum foil. Bake in a preheated 230°F to 250°F oven for 6 to 8 hours. When cooked, unwrap and remove skin but leave the fat on.
- 3 Make the glaze: Combine ingredients in a bowl. Brush fat with glaze and bake at 430°F until caramelized, about 30 minutes.
- 4 Make the honey-mustard sauce: Whisk together all the ingredients until well combined. Drizzle over ham slices or serve on the side.
- 5 Before serving, garnish with orange slices and rosemary sprigs if desired.

WEDNESDAY

ORANGE BEEF STEW

Warm up in the cool holiday weather with this hearty stew. Enjoy the tender meat and fullflavored sauce with a refreshing zing from the orange juice.

Serves 6 Prep Time 45 minutes Cooking Time 3 hours

- 1½ kilos beef brisket or short ribs. cut into 3-inch pieces
- 1 tablespoon salt
- 1 teaspoon black pepper
 - 1/4 cup olive oil
- 6 cloves garlic, chopped
- 2 large onions, diced
 - 3 medium carrots, peeled and diced
- 1 cup chopped celery

- 1 cup red wine
- 1 cup fresh orange juice
- 1 (400-gram) can diced tomatoes
- 2 pieces cinnamon bark
- 4 bay leaves
- 2 cups beef or chicken stock
- 1 teaspoon salt
- 2 tablespoons sugar
- 2 sprigs rosemary
- zest from 1 orange, chopped toasted almonds, orange segments, and fresh rosemary for garnish
- 1 tablespoon olive oil

1 Season beef with salt and pepper. Heat oil in a frying pan. Sear meat on a very hot pan. browning all sides of the beef. Transfer to a heavy-bottomed pot or slow cooker.

- 2 In the same pan, sauté garlic, onions, carrots, and celery until tender then transfer to the pot. Deglaze pan with red wine and add to the pot.
- 3 Add orange juice, diced tomatoes, cinnamon, bay leaves, and stock. Season with salt and sugar. Cook over low heat until very tender, about 21/2 hours. Remove cinnamon bark and bay leaves. Add fresh rosemary.
- 4 To serve, arrange beef chunks on a platter. You may pour sauce over the beef as is or purée with a hand blender. Top with orange zest, almonds, orange segments, and a sprig of fresh rosemary. Drizzle with olive oil.

Make-ahead tip

Cool immediately after cooking and refrigerate for up to three days or freeze for up to a month.



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weekday COOKING



THURSDAY

POTATO-CAULIFLOWER GRATIN

With this sumptuous dish, vegetable sidings will take center stage! Blanketed in creamy sauce and covered in a golden, melted cheese crust, this gratin partners perfectly with roasts and stews, such as the Orange Beef Stew (opposite page).

Serves 8 Prep Time 45 minutes Baking Time 35 minutes

- 11/2 kilos potatoes, peeled and halved
- 1 kilo cauliflower, cut into florets
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 2 tablespoons vegetable oil 3 tablespoons chopped parsley
- 1 Boil potatoes in lightly salted water until half-cooked. Cut into thin slices and set aside in a large bowl. Boil cauliflower until halfcooked then add to the bowl of potatoes.

For the cheese sauce

3 cups milk

1 cup cream

for topping

4 tablespoons butter

4 tablespoons flour

4 cloves garlic, minced

1 tablespoon mustard

1/2 teaspoon salt

1/4 teaspoon white pepper

1/4 cup Parmesan cheese

1/2 cups grated Cheddar cheese

grated Parmesan cheese, grated

mozzarella cheese, and cubed butter

- Add salt, pepper, oil, and parsley. Arrange in a 9x3-inch baking dish and set aside.
- 2 Make the cheese sauces: Melt butter in a saucepan. Sauté garlic and add flour before garlic begins to brown. Cook flour for at least 30 seconds. Add milk gradually, whisking continuously to prevent lumps. Add cream, mustard, white pepper, salt, and cheeses and stir until you have a smooth consistency. Check for seasoning.
- 3 Pour cheese sauce over potato-cauliflower mixture and spread evenly. Top with Parmesan, mozzarella, and butter. Bake in a preheated 400°F oven for at least 30 minutes or until you have a golden brown crust. Let rest for 5 to 10 minutes before slicing.

Share our passion for authentic Italian food.

Food is a significant part of Italian culture. It goes without saying that mealtimes are the most important time of the day. And while food itself is important, it's the pleasure of simply being together that really counts. Mealtimes are moments for sharing stories, making and renewing friendships and enjoying each other's company. At Barilla, we do everything we can to provide the



most authentic pasta and sauces for friends and families to share at these special times. And while quality time is crucial, so too are quality ingredients. Like using only the best semolina flour, made from best quality durum wheat. This results in pasta that can be cooked al dente.

According to authentic Italian tradition, pasta is cooked correctly when it offers a little resistance and is "al dente" which means "to the bite".

Barilla Spaghetti with prawns, zucchini flowers and Pesto alla Genovese

Pesto alla Genovese is a precious partner in the kitchen, always ready to enrich your dishes. Originating from Genoa, it is prepared with freshest basil, the quintessential herb of any Italian's kitchen, which gives it a unique and intense fragrance. Barilla Spaghetti no. 5 is the perfect accompaniment for Pesto alla Genovese. Its thin but firm shape will evenly gather the sauce for every delicious bite.

Serves: 4 Level: Basic

Ingredients:

- 500g Barilla Spaghetti no. 5
- 1 jar Barilla Pesto alla Genovese
- 1 punnet zucchini flowers, sliced
- 1 garlic clove
- 1 bunch of shallots sliced
- 350g peeled fresh prawns
- 1/2 glass of white wine
- · 3tbs extra virgin olive oil
- Salt and pepper

Method:

Add the spaghetti to plenty of salted boiling water, and cook according to the instructions on the box.

Heat oil in a large pan, then add the sliced shallot and sliced zucchini (saving the flowers for later) and cook till golden, then add the prawns and quickly cook for 2 minutes. Next, add the wine and let evaporate.

Drain the pasta when it is cooked all dente then toss in the pan and cook for 2 minutes. Away from the heat, add the pesto and then slice the zucchini flowers into thin strips and toss together, making sure pasta is nicely coated with the pesto.

Barilla suggests: If zucchini flowers are not in season, green zucchini would be a great replacement. And if you love fresh basil and pesto, shred a few leaves and toasted pine nuts to garnish.



weekday COOKING

FRIDAY

APPLE AND CINNAMON **ENSAYMADA** PUDDING

Take the humble pudding a notch higher with this decadent dessert. Instead of dayold bread, this recipe calls for ensaymada, enveloped not only in custard, but in light clouds of merinque as well. It's a sinful pudding-soufflé hybrid!

Serves 12 Prep Time 30 minutes Cooking Time 40 minutes

- For the apple mixture
 - 2 tablespoons unsalted butter
- 1/4 cup brown sugar
- 2 cups peeled and diced
- **Granny Smith apples**
- 2 cup raisins
- 1 tablespoon ground cinnamon

For the custard

- 1 cup milk
- 1 cup heavy cream
- 3/4 cup sugar
- 8 egg yolks
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 8 cups ensaymada, cut into
 - 1/2-inch cubes

For the meringue

- 4 egg whites
- 1/4 teaspoon cream of tartar
- 1/2 cups sugar
- whipped cream or vanilla ice cream and caramel sauce, to serve (optional)
- apple chips for garnish (optional)

- 1 Make the sautéed apples: In a saucepan, melt butter. Add brown sugar and caramelize. Stir in apples, raisins, and cinnamon; cook until tender. Cool and set aside.
- 2 Make the custard: Combine all the ingredients except for ensaymada. Place ensaymada in a large bowl. Pour custard over and soak for a few minutes; gently mix to coat ensaymada evenly, being careful not to crush the cubes. Carefully fold in apple mixture.
- 3 Make the meringue: In a clean bowl of an electric mixer fitted with the whisk

attachment, beat egg whites and cream of tartar at medium speed. Gradually add sugar until soft peaks are formed.

4 To assemble, gently fold bread mixture into egg whites. Transfer mixture to a wellgreased 9x3-inch baking dish or 14 3-inch greased ramekins and spread evenly. Bake in a preheated 375°F oven for 20 to 40 minutes or until a toothpick inserted in the center comes out clean. Serve with whipped cream or vanilla ice cream and top with apple chips, if desired.

Make-ahead tip

Cool after baking and wrap tightly with plastic wrap. Freeze for up to a month. Thaw and serve at room temperature.





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Weekend ENTERTAINING



Sandwich bar

THE MENU

- Grilled Vegetable Bagel
- Adobo and Kesong Puti
 Panini
- Chocolate Hazelnut and Banana French Toast

Weekend ENTERTAINING

GRILLED VEGETABLE BAGEL

Think sandwiches are just for picnics and baon? Try this trio of super easy paninis—you'll see that you can have them just about any time of day. We've prepared three that are perfect for a vegetarian, a hearty appetite, and a sweet tooth!

Serves 3 Prep Time 15 to 20 minutes Cooking Time 10 to 15 minutes

6 fresh shiitake mushrooms
12 thin slices carrots
1 green bell pepper, seeded and cut lengthwise into 3 pieces

- 1 yellow bell pepper, seeded and cut lengthwise into 3 pieces
- 1 red bell pepper, seeded and cut lengthwise into 3 pieces
- 1 small zucchini, sliced lengthwise very thinly
- 12 to 15 asparagus spears
- 2 tablespoons olive oil
- salt and pepper to taste
- 3 bagels, halved and lightly toasted mixed greens, arugula, and onion rounds for garnish
- For the dressing
- 2 tablespoons balsamic vinegar
- 6 tablespoons extra virgin olive oil salt and pepper

- 1 Preheat oven to 450°F. In a bowl, mix all of the mushrooms and vegetables and drizzle with olive oil. Season with salt and pepper and lay out on a roasting pan.
- 2 Roast mushrooms and vegetables for around 5 minutes; turn over to cook evenly for another 5 minutes. Transfer to a baking sheet and let cool.
- **3** Make the dressing: Whisk vinegar and olive oil; season with salt and pepper. Drizzle over cooled vegetables.
- 4 Assemble the sandwich: Set a few greens and arugula leaves on the bottom half of each toasted bagel and top with mushrooms, carrots, peppers, zucchini, asparagus, and onions. Cover with top half of each bagel.





Weekend ENTERTAINING



ADOBO AND KESONG PUTI PANINI

This panini is perfect for when you want maximum results with the least amount of effort. All you need to do: Grab some leftovers, top with creamy cheese, and sandwich between focaccia!

Serves 1 Prep Time 15 minutes Cooking Time 2 to 3 minutes

1	piece	focaccia	bread,	halved	crosswise
	-1	l!-			

olive oil for drizzling

leftover adobo, shredded

half a tomato, sliced thinly into rounds

2 to 3 (1/4-inch-thick) slices kesong puti

shredded basil for topping

potato wedges, to serve (optional)

1 Rub the insides of both focaccia halves with garlic. Drizzle with olive oil to moisten bread. Toast lightly and set aside.

2 Take bottom half of focaccia and layer with shredded adobo, tomato slices, and kesong puti. Top with other focaccia half. Place panini on the grill or panini press, and heat through until the cheese melts and grill marks appear on the bread.

3 Right before serving, lift top half of panini, sprinkle with shredded basil, and cover again. Serve with potato wedges, if desired.

CHOCOLATE-HAZELNUT AND BANANA FRENCH TOAST

Fresh oranges, whipped cream, and chopped peanuts are always happy accompaniments to this sweet brunch favorite.

Serves 4 Prep Time 15 to 20 minutes Cooking Time 8 to 10 minutes

2 large eggs

½ cup full-cream milk

1/4 teaspoon vanilla extract

1 tablespoon sugar

1/4 teaspoon orange zest (optional)

1 teaspoon orange liqueur like Cointreau or Grand Marnier (optional)

8 (1/2-inch-thick) slices baguette

2 tablespoons butter, divided

8 teaspoons chocolate-hazelnut spread (we used Nutella)

1 to 2 lakatan bananas, sliced diagonally

1 In a bowl, whisk eggs, milk, vanilla, and sugar together. Add orange rind and liqueur, if using.

2 Dip each baguette slice in the egg mixture until evenly coated and arrange on a platter. Pour the remaining mixture over the baquette slices and let stand for 10 to 15 minutes.

3 Melt 1 tablespoon butter in a pan over medium heat. Once melted. place 4 baquette slices on the pan and cook for 2 minutes or until the surface is golden brown. Flip and cook for another 2 minutes. Repeat with the remaining baguette slices.

4 Spread chocolate-hazelnut spread over each baguette slice. Top with banana slices, drizzle with more chocolate-hazelnut spread if desired, and cover with remaining baguette slices or serve open-faced.





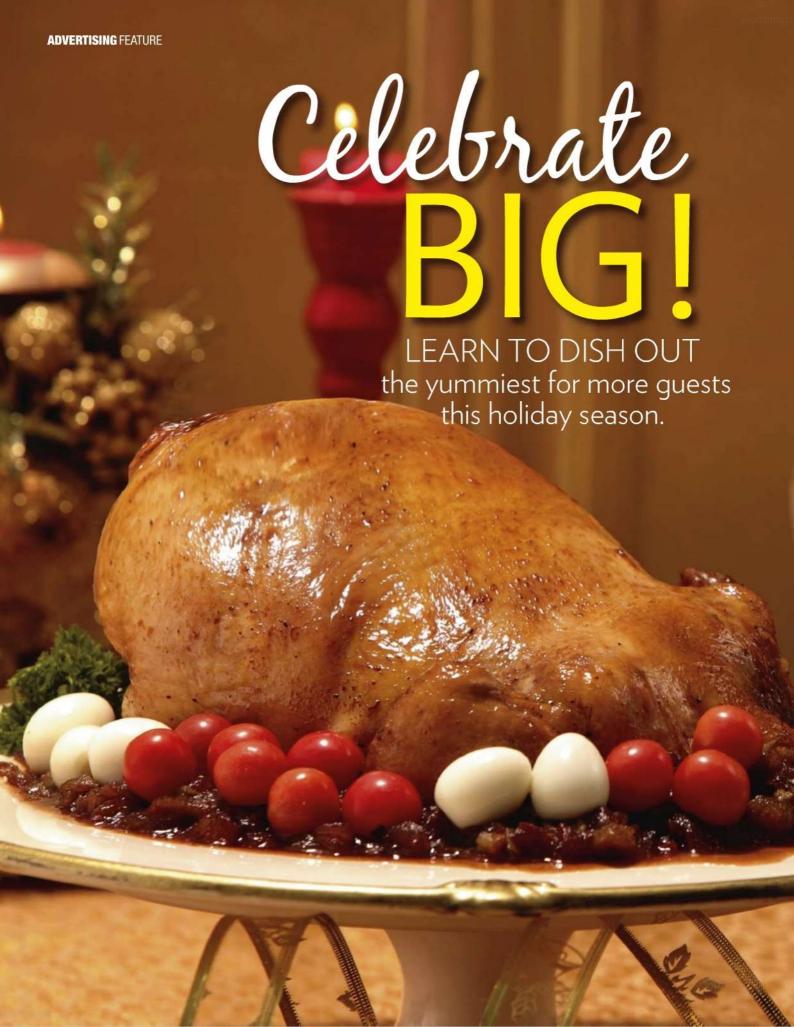
A.M.mmmmm

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GOURMET CHICKEN RELLENO

Make a grand twist to the usual chicken Christmas centerpiece with this stuffed delight! Serves 16-20.

INGREDIENTS

2 whole, 1.3 to 1.5 kg each

chicken, de-boned

For Marinade:

1 50gram sachet MAGGI MAGIC SARAP

2 tsp black pepper

1/3 cup kecap manis or dark sweet soy sauce

1 1/2 pieces lemon, juiced

For Stuffing, combine the following in a bowl and mix well:

4 pieces fresh pork sausage
30 pieces hard-boiled quail eggs
2 cups grated Mozzarella

1 piece chorizo Pamplona, cut into strips

12 pieces cornichons (small pickles)

8 slices honeyed ham

PROCEDURE

- Season chicken with marinade ingredients for at least 4 hours inside the chiller.
- Layer stuffing inside chicken. Tie chicken and put on a roasting pan. Bake in a pre-heated oven at 350°F for 30 minutes covered in foil. Remove foil and brush with olive oil. Continue baking until golden brown, around 45-60 minutes. Let rest 15 minutes before carving.

Sweetened Onion Side Dish: INGREDIENTS

1 1/3 cups sugar

2 cups sliced red onions

2 cups chopped and seeded tomatoes

1/3 cup balsamic vinegar
2 cups sliced leeks
2-3 tbsp butter

In a pan, caramelize sugar with onions and tomatoes. Lower heat, then add balsamic vinegar and leeks. Continue cooking until leeks are tender. Add butter and remove from fire. Serve with chicken relleno.



Cook for

Prepping for a small party of friends or family? Here's how to whip up the best small-sized buffet, the smart way.

For a buffet set-up, prepare for at least 10 servings per dish. Plan the menu ahead of time. There should be a variety of dishes such as soups, salads or appetizers, viands, starch component such as rice, potato or pasta, vegetables, and dessert. Keep in mind, the dishes should complement each other.

When cooking relleno in big batches, marinate all de-boned chicken in the same marinade for even taste. Make the stuffing all at the same time and divide into number of chicken to be stuffed. This will ensure even doneness.



BONELESS CRISPY PATA

Deck the dinner table with this yummy and pretty Pinoy fiesta favorite. Serves 12-15.

INGREDIENTS:

3 pieces pork leg, front part deboned 1 50gram sachet MAGGI MAGIC SARAP 12 stalks leeks, chopped, white parts only 32 cloves garlic, peeled and slightly crushed

PROCEDURE

- 1. Set aside 1 tbsp MAGGI MAGIC SARAP from the 50gram pack.
- 2. Season pork legs with the remaining MAGGI MAGIC SARAP. Lay skin side
- 2. Spread leeks and garlic on top of the pork legs. Roll tightly and secure
- 3. Place in a stock pot with enough water to cover. Add 1 tbsp MAGGI MAGIC SARAP. Cook until tender and drain.
- 4. Heat oil in a large wok and deep fry drained pork legs until golden and crispy. Serve immediately with dipping sauce

FOR DIPPING SAUCE, COMBINE:

1/4 cup vinegar 1/4 cup sukang Iloko

crushed and chopped garlic 2 tbsp bird's eye chili, chopped 2 pieces

1 tbsp

MAGGI MAGIC SARAP 1 tsp

Combine all ingredients in a bowl and mix well. Serve with boneless crispy pata.

POTATO SALAD CROQUETTE

Load up on good carbs and proteins in this savory mix of potatoes and meat, Noche Buena style! Serves 40.

INGREDIENTS:

4 kg potatoes

MAGGI MAGIC SARAP 150gram sachet

1 1/2 cups butter 1 1/2 cups mayonnaise 2 tbsp mustard

4 cups boiled and diced chicken breast

diced ham 1 cup chopped onions 1/4 cup chopped celery 1 1/2 cups sweet pickle relish 1/3 cup black pepper 2 tsp grated Cheddar cheese 2 cups

6-8 eggs, beaten

4 cups finely ground Japanese breadcrumbs

PROCEDURE

- 1. In a stockpot, boil potatoes in water and 2 tbsp MAGGI MAGIC SARAP until tender. Peel potatoes while still hot and mash. Add butter and 2 tbsp MAGGI MAGIC SARAP and mix well. Set aside to cool.
- 2. In another bowl, combine remaining ingredients except eggs and breadcrumbs and
- 3. Get about 3 tbsp of cooled mashed potatoes and stuff the center with the chicken mixture. Form into a log. Make sure chicken mixture is fully covered with mashed potato. Repeat with remaining potatoes.
- 4. Dip logs in eggs then roll in breadcrumbs. Do this procedure twice for every log. Freeze for 10 minutes before deep-frying.

Cook for

Make way for more guests without making a mess of your recipes. Here's how:

Prepare ingredients in advance. Consider procedures that can be pre-cooked and stored in a freezer. Thaw out and heat when ready to use.

Easily expand the recipe by multiplying the ingredients. Seasoning, however, can be tricky. Remember 1 8-gram sachet MAGGI MAGIC SARAP is to 500 grams of meat and 150-gram sachet MAGGI MAGIC SARAP is for 3 kg of meat.

When cooking Crispy Pata in large servings, just use ratio and proportion (pata:stuffing). The amount of simmering water can accommodate as much pata as long as it is seasoned with MAGGI MAGIC SARAP and can fully cover the pata. 1 big batch recipe of Crispy Pata is enough for 5-6 servings as main course but 10 servings as part of buffet.

For a big batch of Potato Salad Croquette. the star ingredient is the potato. Add as much or as little flavoring ingredients. Always taste, taste, taste. Taste the potato mixture before forming into a log and frying. Also taste the stuffing before assembling with the potato. It is safe to add a little, taste and then add as needed. Croquetttes is approximately 50g per log; prepare 3 logs per serving as an appetizer or side dish.



SEAFOOD CANNELLONI ALA PANCIT MALABON

Your usual pancit malabon gets a fab makeover with this pasta extraordinaire. Serves 36-40.

INGREDIENTS

3/4 cup oil

12 medium onions, chopped
1/2 cup chopped garlic
1 1/2 cups flaked tinapa
3 cups crushed chicharon

2 1/4 kg shrimps, peeled and de-veined

3/4 kg squid, sliced into rings
1 1/2 kg fish fillet, cubed
1 1/2 cups clam meat
1 1/2 cups achuete oil
3 cups shrimp juice
9 cups clam juice

1 50gram sachet MAGGI MAGIC SARAP

2 tsp black pepper 6 tbsp softened butter

6 tbsp flour

3-4 boxes cannelloni, cooked according to package directions

PROCEDURE

 Heat oil in a large pan. Saute onions and garlic until fragrant, about 5 minutes. Add tinapa, chicharon, shrimps, squid rings and fish fillet. Cook for 5-6 minutes or until shrimp changes color.

 Add clam meat and achuete oil. Pour in shrimp juice and clam juice. Bring to a boil and season with MAGGI MAGIC SARAP and black pepper. Remove seafood from pan and set aside.

3. In a small bowl, whisk together flour and butter until smooth. Add mixture to pan liquid little by little to thicken. Let simmer for 2 minutes and remove from heat.

4. Stuff cannelloni with seafood. Arrange in a baking dish. Pour prepared sauce over cannelloni and bake in a preheated oven at 350°F for 15 minutes. Top with sliced hard-boiled eggs and crushed chicharon before serving.



Cook for

The more the merrier! Experience a big bash minus the hassles with these reminders:

Gear up! Be sure to have pots, pans and serving dishes large enough to prepare and serve your dishes.

When cooking pasta, follow these simple proportions:

100g cooked pasta + 100g sauce is a good serving size if pasta will be served as part of buffet

50g of cooked pasta + 50g sauce if pasta will be served as side dish

150g cooked pasta + 150g sauce if pasta will be served as main course

Taste the sauce before assembling with pasta. It should be highly seasoned to complement with pasta.

Adinner torember

Planning the family's Noche Buena meal can be an overwhelming task. But with these 14 impressive dishes to mix and match, you're on your way to creating a menu for a stellar Christmas spread.

Photography by At Maculangan Recipes by Jun Jun de Guzman and Katherine Jao (Moroccan Chicken with Mock Stuffing, Holiday Crepe Cake, and Cocktail Éclairs) Food Preparation by Katherine Jao, assisted by Arian Keng Prop Styling by Rachelle Santos Props from Rustan's Department Store





Appetizers

SMOKED SALMON AND CAPERS BOURSIN

For an appetizing start to your Yuletide evening, top crisp crostini with this classic salmon-dill spread.

Serves 8 to 10 Prep Time 15 minutes

- 1 cup cream cheese, softened 1/2 cup heavy cream
- 2 tablespoons finely chopped fresh dill leaves, plus extra for garnish

- 4 cup finely chopped shallots 2 tablespoons capers, rinsed and chopped
- 100 grams smoked salmon, finely chopped, plus extra for garnish sliced pears, to serve (optional)
- 1 Mix cream cheese and heavy cream until smooth. Add the rest of the ingredients.
- 2 Transfer to a medium ramekin or small serving bowl and refrigerate.

3 Garnish with small slices of smoked salmon and dill leaves. Serve with sliced pears, if desired.

Make-ahead tip Save time by preparing this spread 2 to 3 days ahead of the dinner party. Place in a covered container and store in the refrigerator.

EGGPLANT AND CHEESE SPREAD

Chunky eggplant and robust bell peppers cut through the richness of this spread. Serve atop crostini or crackers to make perfect pass-around nibblers.

Serves 15 to 20 Prep Time 45 minutes Cooking Time 30 minutes

- 1/4 cup butter ½ onion, diced
 - 1/2 green bell pepper, diced
- ½ red bell pepper, diced
- 4 eggplants, cut into ½-inch cubes
- 1 bay leaf
- 1/2 cup white wine
- ½ cup chicken or vegetable stock
- 2 cups heavy cream
- 1/2 cup Parmesan cheese
- 1/2 cup Gruyère cheese
- salt and pepper to taste
- 1/2 cup grated mozzarella cheese
- 1 In a medium saucepan, melt butter and add onions, bell peppers and sauté until tender.
- 2 Add eggplants and bay leaf and cook for 8 to 12 minutes.
- 3 Add wine and stock, and cook until the liquid evaporates. Pour in cream and cook until thick, stirring frequently.
- 4 Mix in Parmesan and Gruyère cheeses. Season to taste with salt and pepper.
- 5 Transfer to ramekins. Top with mozzarella
- 6 Bake in a preheated 350°F oven for 15 minutes. Increase temperature to 400°F or switch to broil/grill setting; broil until cheese melts. Serve hot.

Make-ahead tip This spread may be prepared 2 to 3 days in advance. Do steps 1 to 5 and store it, covered, in the refrigerator. Simply bake when ready to serve.





FOCACCIA

There is nothing more comforting than homemade, freshly-baked bread. Delight your guests with this focaccia—it's all dressed up with dried fruits for the holidays.

Makes 1 loaf Serves 8 to 10 Prep Time 11/2 hours Baking Time 30 minutes

- 1 cup sliced dried apricots
- 1 (170-gram) pack dried golden raisins and cherries
- 2 cups warm water
- 1/4 cup extra virgin olive oil, plus extra for coating pan

- 4 to 5 cups all-purpose flour, divided ½ cup sugar
- 1 tablespoon instant yeast
 - 11/2 teaspoons salt
- 1/4 teaspoon ground cinnamon
- 1 Combine dried apricots, raisins, and dried cherries. Cover with warm water and let stand for 15 minutes. Drain fruits and reserve soaking liquid. Set fruits aside.
- 2 Add 1/4 cup extra virgin olive oil to the soaking liquid.
- 3 In the bowl of an electric mixer fitted with the dough hook, combine 4 cups flour, sugar, yeast, salt, and cinnamon; mix to combine.

Mix at low speed then slowly add reserved fruits and soaking liquid. Mix until fruits are evenly distributed, about 5 minutes.

- 4 Turn out dough onto a lightly floured surface. Knead for 2 to 3 minutes, adding flour a teaspoon at a time if dough is too sticky. Coat a cookie sheet with olive oil. Spread out dough to cover the cookie sheet. Spread dough every 10 minutes. Let dough rest, covered, until it doubles in size, about 1 hour. (See "Step by step" on page 104 for a visual tutorial.)
- 5 Bake on a preheated 350°F oven for 30 to 40 minutes. Let cool in a cooling rack. Cut into thick strips.

⊚ Side dish

TYROLEAN BACON WITH TOMATO ORANGE PENNE

This lively and full-flavored pasta is simple to prepare and is a delicious complement to any main dish. Surprise your guests' taste buds with the lively addition of orange zest!

Serves 10 to 12 Prep Time 30 minutes Cooking Time 40 minutes

- 1/2 cup butter
- 2½ tablespoons chopped garlic
 - 1½ cups sliced onions
- 1 (400-gram) pack Tyrolean bacon, chopped (available at Santis Delicatessen)
- 12 to 15 pieces rehydrated sun-dried tomatoes, sliced
- 1½ cups chopped canned tomatoes
- 2 teaspoons dried marjoram
- 2 teaspoons dried oregano

- 1 tablespoon grated orange zest
 4 cup finely chopped basil leaves.
- plus extra for garnish
- 2 teaspoons red pepper flakes
 salt and pepper to taste
- 1/3 cup extra virgin olive oil
- 450 grams penne pasta, cooked according to package directions
- 1/2 cup freshly grated Parmesan cheese, to serve
- **1** Melt butter in medium saucepan. Sauté garlic and onions until well-cooked.
- 2 Add bacon and cook for 7 minutes.
- **3** Add sun-dried tomatoes, canned tomatoes, marjoram, oregano, and orange zest. Boil then simmer for 20 minutes.
- **4** Add finely chopped basil and red pepper flakes. Simmer for another 10 minutes.
- **5** Adjust seasoning. Pour in extra virgin olive oil.
- **6** Toss in cooked pasta and transfer to a serving platter. Top with freshly grated Parmesan cheese and basil.

Make-ahead tip

Cook the pasta sauce 3 days in advance and store, covered, in the refrigerator. When ready to serve, reheat sauce and toss in cooked pasta.





COLD CAPELLINI SALAD

This Mediterranean-inspired pasta salad is a deliciously refreshing prelude to a rich, decadent meal.

Serves 12 to 15 Prep Time 30 minutes Cooking Time 15 minutes

- 34 kilo fresh plum tomatoes, peeled, seeded, and chopped
- 3/3 cup coarsely chopped basil leaves
- 3 tablespoons red wine vinegar
- 10 black olives, cut into rounds 12 green olives, cut into rounds
- 2/3 cup canned artichoke hearts (from a 240-gram can), quartered
- 1/2 cup red bell pepper, cut into
- thin strips 1 (56-gram) can anchovies, mashed
- into a paste 450 grams angel hair or capellini pasta, cooked according to package directions and drained well
- 1/2 cup extra virgin olive oil
- 1 Combine tomatoes, basil, red wine vinegar, black and green olives, artichoke hearts, and red bell pepper. Marinate for an hour. Add anchovies and mix well.
- 2 In a bowl, place pasta and add enough oil to coat. Toss in tomato mixture. Let stand for 5 minutes before serving.

Make-ahead tip Prepare the tomato mixture up to 1 day in advance. Store in the refrigerator.

SARDINE AND **ORANGE SALAD** WITH BASIL-PESTO DRESSING

Awaken the palate with this fresh and vibrant salad. This light and simple dish provides balance to an otherwise robust spread.

Serves 8 to 10 Prep Time 20 minutes

For the basil-pesto dressing

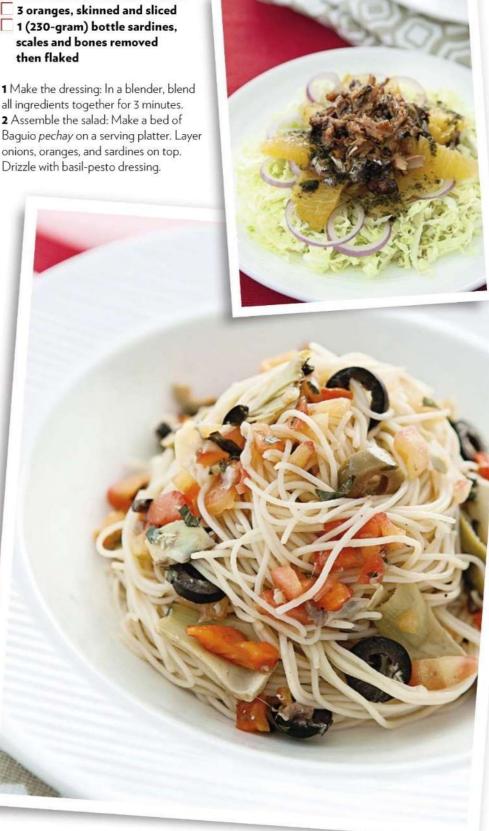
- 3 cloves garlic
 - 11/2 tablespoons honey
 - 1/3 cup apple cider vinegar
- 1/4 cup extra virgin olive oil
- 1 cup fresh basil leaves, blanched

For the salad 1 head Baguio pechay, chopped

finely

2 red onions, sliced into rounds

- 1 (230-gram) bottle sardines, scales and bones removed then flaked
- 2 Assemble the salad: Make a bed of onions, oranges, and sardines on top. Drizzle with basil-pesto dressing.



Main dish



MORROCAN CHICKEN WITH MOCK STUFFING

This juicy, spice-laden roasted chicken makes an impressive Noche Buena centerpiece—and it works equally well as a weeknight dish too.

Serves 8 Prep Time 30 minutes Cooking Time 90 minutes

Fo	or the aromatic spice oil
Г	3 cloves garlic
Г	1 piece cinnamon bark
Г	2 bird's eye chilies
	(siling labuyo)
Г	1 teaspoon coriander seeds
Г	1 teaspoon black peppercorns
Г	5 pieces juniper berries (available
	at the Salcedo Market)

3 Day leaves	
1 to 1½ cups good quality extra	
virgin olive oil	
For the chicken	
8 pieces chicken quarters	
(leg and thigh part)	
2 to 4 tablespoons sea salt	
1 teaspoon sugar	
☐ ½ teaspoon paprika	
√₂ teaspoon cayenne pepper	
juice from 1 lemon	
zest from 1 lemon	
2 (240-gram) cans whole peeled	
tomatoes, crushed	
For the mock stuffing	
5 cups day-old bread	
1 cup extra virgin olive oil	
juice from 1 lemon	
1 to 2 teaspoons prepared musta	r
2 to 3 cups chopped parsley	

1 Make the aromatic spice oil: Submerge spices in room-temperature oil and store in a clean, airtight container; let infuse for at least 1 week. If pressed for time, warm all ingredients in extra virgin olive oil.

salt and freshly ground pepper

- 2 Marinate chicken in all the ingredients, except tomatoes, for 30 minutes.
- 3 Preheat oven to 325°F. Arrange chicken quarters in a baking dish. Pour crushed tomatoes and aromatic oil, including spices, over marinated chicken. Bake for 50 to 70 minutes or until cooked through. Transfer to a platter and serve with mock stuffing on the side.
- 4 Make the mock stuffing: Using a knife or food processor, coarsely chop bread into crumbs. Mix with the rest of the ingredients. Let it sit for at least 30 minutes.

Make-ahead tip It's best to infuse the spices in room-temperature oil for at least 1 week rather than heating it. But if you lack time, warm the spices in oil just until oil is bubbling.

For the flavors to further infuse the chicken, prepare this dish 1 to 2 days in advance and store, covered, in the refrigerator. Reheat in a 350°F oven before serving.

BAKED HAM AND BANANAS

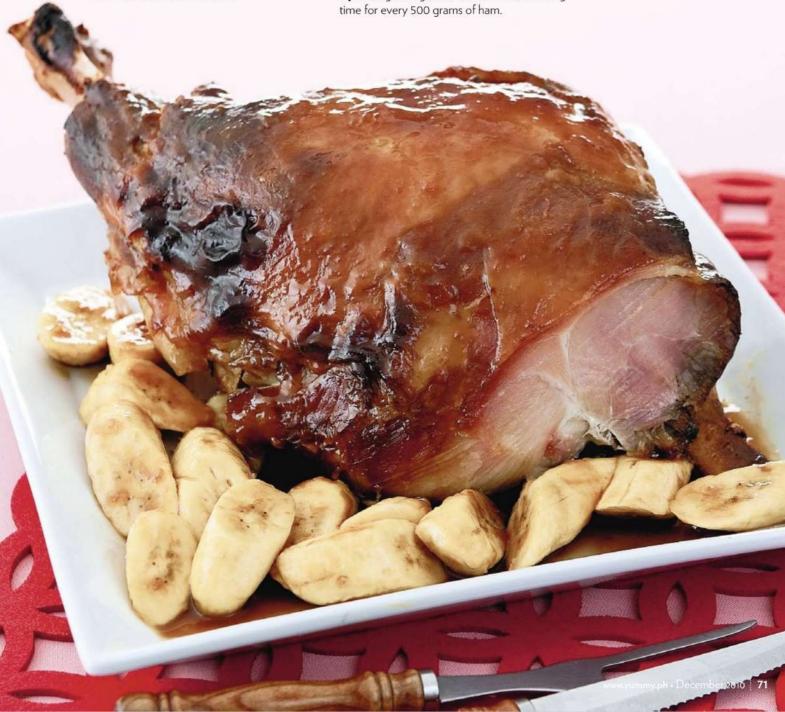
Baked ham and fruits is a match made in heaven. This time, try bananas—the pairing is quite a delicious revelation!

Serves 12 to 15 Prep Time 30 minutes Cooking Time about 75 to 90 minutes

- 1½ tablespoons cornstarch
- 34 cup white wine
- ☐ ⅔ cup honey
- 1 tablespoon mustard
- 1 cooked ham, about 2½ to 3 kilos
- 6 to 8 lakatan bananas

- 1 Preheat oven to 350°F. In a bowl, dissolve cornstarch in wine. Pour in honey and mustard.
- 2 Place the ham in a baking pan, and pour half of the glaze over the ham. Bake for about 75 to 90 minutes, basting with hot glaze (from the pan) every 20 to 30 minutes.
- 3 Fifteen minutes before the ham is fully cooked, slice bananas diagonally and marinate in the remaining half of the glaze for 10 minutes. Take the ham out of the oven, arrange bananas around the ham and pour remaining glaze over ham and bananas. Return to the oven and cook further for 10 minutes.

tip Baking time guide: Allot 15 minutes baking time for every 500 grams of ham.





ROAST PORK SHOULDER WITH **ITALIAN SAUSAGE STUFFING**

This roasted pork is a stunning main dish. Impress your guests with its sumptuous blend of sweet and savory flavors.

Serves 10 to 12 Prep Time 1 hour Cooking Time 2 hours

- 2 tablespoons olive oil 3 onions, chopped 3 fresh Italian sausages (lunganighe), crumbled 1 cup chopped dried apricots 1/2 cup chopped parsley 1/2 cup raisins 1 tablespoon minced garlic 2 teaspoons fennel seeds 2 teaspoons dried thyme, divided 1 teaspoon freshly ground pepper, divided 1/2 teaspoon salt 2 kilos whole boneless pork loin 2 cups orange marmalade 1 cup white wine 1/2 cup calamansi juice
- 1 Preheat oven to 350°F.
- 2 Heat oil in skillet. Add onions and cook for 8 to 10 minutes. Add sausage meat and cook until browned. Drain and transfer to a bowl. Cool and set aside.
- 3 Add apricots, parsley, raisins, garlic, fennel seeds, 1 teaspoon thyme, 1/2 teaspoon ground pepper, and salt to the sausage mixture. Mix well.
- 4 Make a hole in the middle of the pork loin using a steel knife sharpener. Using the handle of a wooden spoon, push the stuffing towards the center. Fill hole completely. Place the stuffed pork on a roasting pan. (See "Step by step" on page 104 for a visual tutorial.)
- 5 Mix marmalade, wine, and calamansi juice together; pour half over the roast. Sprinkle the roast with remaining thyme and pepper.
- 6 Place pan on the middle rack of the oven and roast for 45 minutes, basting occasionally with the marmalade mixture in the pan. Add water if it dries. Pour remaining half of the marmalade mixture over the pork; continue cooking and basting for another 45 minutes.
- 7 Remove roast from oven and let rest for 15 minutes before slicing. To serve, cut into 1/2-inch-thick slices.



CAULIFLOWER AND BROCCOLI GRATIN

This creamy side dish is the perfect partner to roasted mains. The tender morsels of vegetables and crisp, cheesy crust will add a delightful texture to your meal.

Serves 12 to 16 Prep Time 20 minutes Cooking Time 40 minutes

- florettes from 3 stalks broccoli florettes from 3 stalks cauliflower 21/2 teaspoons minced garlic 31/2 cups heavy cream salt and black pepper to taste 1/2 cup Japanese breadcrumbs 1/2 cup grated Parmesan cheese
- 1 In a pot of boiling salted water, add broccoli and remove just before water boils again. Drain. Repeat procedure with cauliflower.
- 2 In an ovenproof dish, mix broccoli and cauliflower together. Add minced garlic and mix well. Pour heavy cream and season with salt and pepper.
- 3 Top with breadcrumbs and grated Parmesan.
- 4 Bake in a preheated 350°F oven for 30 minutes or until top is golden brown.

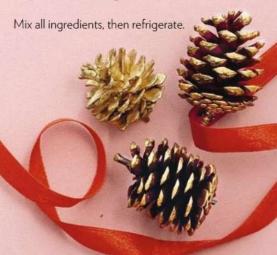
Make-ahead tip Prepare the cauliflower and broccoli mixture a day in advance (steps 1 and 2) and store in the refrigerator. Proceed with the rest of the procedure half an hour before serving.

APPLE AND GRAPE COMPOTE

This fresh, delectable compote is the perfect palate cleanser—it will instantly cut through the richness of the main dishes.

Serves 8 to 12 Prep Time 30 minutes

- 2 green apples, sliced into 12 pieces per apple
- 3 red apples, sliced into 12 pieces per apple
- 150 grams red seedless grapes, halved
- 150 grams green seedless grapes, halved
- 1 tablespoon lemon juice
- pinch of cinnamon
- pinch of nutmeg





HOLIDAY CREPE CAKE

For a scene-stealing dessert, try this: Layers and layers of crepes, filled with light custard cream and topped with a luscious berry compote. This impressive dessert is bound to draw ooohs and ahhhs.

Serves 8 to 10 Prep Time 20 minutes Cooking Time 30 minutes

or the crepe patter
34 cup all-purpose flour
1/4 cup whole-wheat flour
½ teaspoon salt
1/4 cup sugar
¾ cup milk
¾ cup water
1/4 cup melted butter
5 small eggs
2 tablespoons rum

Eautha arana hattar

For the crepe filling

2 tablespoons oil

- 2 packages vanilla pudding mix, prepared according to package directions (for a thicker pudding, use less water)
- 1 cup whipped cream

Fo	r tne topping
	2 cups (about 300
	grams) fresh or frozen
	mixed berries
	1¼ cups sugar
	confectioners' sugar
	for dusting

- 1 Make the crepes: In a large bowl, combine dry ingredients together. In another bowl, mix together wet ingredients except for the oil. Pour wet ingredients into dry ingredients and whisk until well blended. Strain to remove lumps. Set aside in the chiller for at least 30 minutes or up to 2 days.
- 2 Heat a 9-inch nonstick pan and add about 1/2 teaspoon oil. Pour 1/3 cup of the batter into the center and swirl to spread evenly. Cook for 30 seconds or until light brown spots appear. Flip and cook for another 10

seconds. Transfer to a tray to cool. Repeat with remaining batter to make a total of 24 crepes. Set aside.

- 3 Make crepe filling: In a bowl, place prepared pudding mix. Gently fold in whipped cream.
- 4 Make berry topping: Place berries and sugar in a saucepan. Boil until syrupy. Let cool and set aside.
- 5 To assemble, spread a dollop of filling on a piece of crepe. Repeat with remaining crepes (except for the top layer) and stack to form a cake. Right before serving, spread berry topping on the center of the cake and dust with confectioners' sugar.

Make-ahead tip Cook the crepes and berry topping in advance. Stack crepes with sheets of parchment paper between each layer, then place the entire stack in a resealable plastic bag. Refrigerate for two days or freeze for up to one month. Keep berry topping in the refrigerator for up to five days.

COCKTAIL ÉCLAIRS

With these fanciful spiked éclairs, you can enjoy your favorite cocktails in your dessert. These bite-sized delights will surely keep guests coming back for more.

Makes 2 dozen Prep Time 30 minutes Cooking Time 40 minutes

For the choux pastry
☐ ¾ cup milk
1/4 cup water
1/2 cup unsalted butter
1 tablespoon sugar
☐ ¾ teaspoon salt
11/4 cups all-purpose flour
5 small eggs
For the filling
2 cups whipped cream
1 cup vanilla pudding mix, prepared
according to package directions
1/4 cup Irish whiskey and cream-
based liqueur (we used Baileys
Irish Cream)
☐ ¼ cup strawberry-based cream
liqueur (we used Tequila Rose)
1 cup melted dark chocolate
for dipping

- 1 Make choux pastry: Combine milk, water, butter, sugar, and salt in a saucepan. Bring mixture to a boil. Add flour all at once and stir vigorously. Mixture will have lumps but will smoothen eventually. Cook until batter forms into a huge mass. Transfer batter to the bowl of an electric mixer fitted with the paddle attachment. Beat mixture on low speed until it cools down, about 7 minutes. Add eggs, one at a time, making sure batter is smooth before adding another egg.
- 2 Transfer pastry into a piping bag fitted with a round tip. Pipe 3-inch-long strips onto a baking sheet lined with parchment paper, leaving a 1-inch space in between. Bake for 12 to 15 minutes or until puffed and golden brown. Cool éclairs on a cooling rack.
- 3 Make the filling: Fold cream into prepared vanilla pudding. Divide mixture into 2 portions. Mix Baileys into one portion and Tequila Rose into the other portion. Set aside and refrigerate.
- 4 To assemble, dip each eclair in melted chocolate. Refrigerate until they set. Cut éclairs in half, lengthwise. Transfer each filling into a piping bag. Pipe Baileys filling on the bottom halves of 12 eclairs. Pipe Tequila Rose filling on the bottom halves of the remaining éclairs. Cover with top halves.

tip You can tailor this recipe to your liking. Use your preferred liqueur, such as Mudslide or Limoncello.



STEAMED LEMON PUDDING CAKE

Looking for a light and satisfying sweet finale? Try this pudding—delicious, fluffy lemon clouds with just the right tang.

Serves 6 Prep Time 20 minutes Cooking Time 10 to 15 minutes

- 34 cup sugar, plus extra for coating ramekins
- 4 cup all-purpose flour
- 1/4 teaspoon salt

- zest from 1 lemon
 1 cup sour cream
 4 cup lemon juice
- 4 eggs, separated
- whipped cream and lemon zest for topping
- **1** Preheat oven to 325°F. Grease 6 ramekins then coat insides with sugar.
- **2** Whisk sugar, flour, salt, and lemon zest. Set aside.
- **3** In another bowl, mix sour cream, lemon juice, and egg yolks; whisk until well combined.

- **4** In the center of the flour mixture, pour in about half of the sour cream mixture and make a smooth paste. Add the remaining sour cream and mix. Set aside.
- **5** Whip egg whites until soft peaks. Gradually, fold egg whites into the batter in three additions. Pour into prepared ramekins. Place in a bain marie and bake for 10 to 15 minutes until tops are pale, not browned. (See "Step by step" on page 104 for a visual tutorial.)
- **5** Top with whipped cream and lemon zest before serving.





CHRISTMAS CHOCOLATE CAKE

The classic chocolate cake is given a Christmas makeover with dates, brandy, and nuts—not to mention festive star toppers!

Serves 6 to 8 **Prep Time** 25 minutes, plus soaking time **Cooking Time** 1½ hours

- 1½ cups chopped dates
 - 1/2 cup brandy, plus 2 tablespoons extra for brushing
- 1 cup all-purpose flour plus 1/4 teaspoon baking powder and 1/8 teaspoon salt
- 3/4 teaspoon ground allspice
- 1 cup ground almonds
- 185 grams butter, chopped
- 1 cup sugar
- 3 eggs, at room temperature

- 1 (200-gram) block (about 1 cup)
 dark chocolate, chopped roughly
 1 cup roughly chopped macadamias
 1 cup slivered almonds, toasted
 confectioners' sugar for dusting
- 1 Combine dates and brandy in a bowl. Cover with plastic wrap, set aside for 45 minutes.
- 2 Preheat oven to 325°F. Grease and line an 8-inch round cake pan with parchment paper.
- **3** Reserve 2 tablespoons of the flour. Sift remaining flour with allspice into a medium bowl. Stir in ground almonds.
- 4 In a large bowl, beat butter and sugar until pale and creamy. Add eggs, one at a time, beating well after each addition. Fold in half the flour mixture until just combined. Repeat with remaining flour.

- **5** Fold soaked dates, chocolate, macadamias, almonds, and reserved flour into mixture. Spoon into pan, smoothing top with the back of a spoon.
- **6** Bake for 1½ hours or until a toothpick inserted into the center comes out clean. Remove from oven and cool in pan for 10 minutes, then turn out onto a wire rack to cool completely.
- **7** Brush with the extra brandy. Dust with icing sugar and decorate with chocolate stars (see tip).

tip Make the chocolate stars: Melt chocolate, spread in a thin layer on a tray, leave to set, then use a cookie cutter to cut out shapes.







LITTLE FRUIT, NUT, AND RUM CAKES

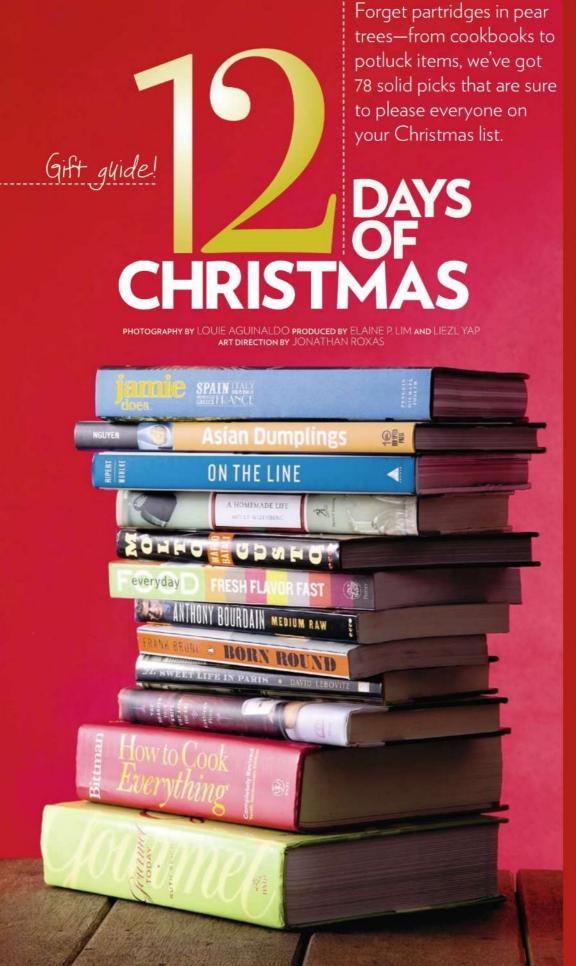
Want to make fruitcake with a modern twist? These pretty mini-cakes look just as good as they taste! If you like, use a variety of holiday-themed cake pans for maximum impact.

Makes 12 Prep Time 20 minutes Cooking Time 50 minutes

- 500 grams mixed dried fruit
 1/2 cup plus 1 tablespoon butter,
 chopped
- 3/4 cup brown sugar
- 1/3 cup dark rum
- 1/4 teaspoon baking soda
- 1 cup all-purpose flour
- 1 teaspoon allspice
- 2 eggs, beaten lightly
- 1/2 cup halved pecans
- √₂ cup macadamias
 - 1/3 cup slivered almonds
- For the toffee
- 1 cup sugar
- 2/3 cup water
- 1 Preheat oven to 300°F. Lightly grease 2 (6-hole) Christmas tree shaped mini cake pans (see tip).
- 2 In a medium saucepan, combine fruit, butter, sugar, and rum. Stir over low heat, without boiling, until butter has melted and sugar has dissolved. Simmer for 4 to 5 minutes, without stirring, until thickened slightly. Remove from heat. Stir in baking soda. Transfer mixture to a large bowl. Allow to cool.
- **3** Sift flour and allspice together and fold into fruit mixture with eggs. Divide evenly among muffin tins. Top evenly with combined nuts.
- 4 Bake for 30 to 35 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 5 minutes before turning onto a wire rack, placed over a parchment paper lined baking tray, to cool completely.
- **5** Make the toffee: Combine sugar and water in a small saucepan. Stir over low heat, without boiling, until sugar dissolves. Bring to a boil. Boil without stirring for 8 to 10 minutes until golden. Drizzle toffee over cakes. Allow to cool and set. Wrap in cellophane or boxes and tie with ribbons.







12 BOOKS TO DEVOUR Satisfying reads for the

Satisfying reads for the foodie slash bookworm.

From top to bottom: Our favorite Briton offers up a tasty selection of recipes from all over Europe. Jamie Does... Spain, Italy, Sweden, Morocco, Greece, France by Jamie Oliver, P1,325, Fully Booked

The definitive guide to perfecting the art of filled pastries. Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More by Andrea Nguyen, P1,265, National Book Store

A beautifully written and photographed look at what goes on behind the scenes at Michelin-starred restaurant Le Bernardin. *On The Line* by Eric Ripert and Christine Muhlke, P1,569, National Book Store

This memoir by a top food blogger reads a bit like a romance novel—with food as one of the main characters, of course. A Homemade Life by Molly Wizenberg, P1,099, Fully Booked

Simple and classic Italian recipes from our beloved Mr. Batali. *Molto Gusto* by Mario Batali, P1,195, Fully Booked

Busy moms will find an ally in this book and its easy, fuss-free recipes. Everyday Food: Fresh Flavor Fast, P1,049, National Book Store

The latest from the culinary world's enfant terrible. *Medium Raw* by Anthony Bourdain, P755, National Book Store

Former New York Times restaurant critic Frank Bruni chronicles his lifelong love for food and his struggle to overcome eating disorders in this wonderfully written memoir. Born Round by Frank Bruni, P672, Fully Booked

The next best thing to going to Paris?
Reading what a renowned pastry chef has
to say about "the world's most glorious and
perplexing city." The Sweet Life in Paris
by David Lebovitz, P999, Fully Booked

The story of Kathleen Flinn, who went from crunching numbers at Microsoft to rolling out puff pastry at Le Cordon Bleu, may inspire the friend pondering a career switch. *The Sharper Your Knife*, *The Less You Cry* by Kathleen Flinn, P1,123, Fully Booked

The perfect book to give to newlyweds!

How To Cook Everything by Mark
Bittman, P1,995, National Book Store

Devotees of Gourmet magazine will adore this compilation of beloved recipes. Gourmet Today by Ruth Reichl, P1,685, National Book Store



FOOD PREP ASSISTANTS

Cute utensils and useful tools that make culinary pursuits a breeze.

Above photo, top row, left to right:
The cup's angled side has measurement
marks—no need to bend down to
accurately read them. Clever! Wilton
4-cup measuring cup, P479.75,
SM Department Store

A fun 3-in-1 tool! The frog's mouth pops open bottle caps, its eyes loosen bottle lids, and its legs unscrew caps. Fred Hop and Pop bottle opener, P550, Quirks Novelties and Curiosities

This set of nesting bowls is perfect for people with small kitchens—and it comes with a citrus reamer, a colander, and a strainer too. Joseph Joseph set of bowls, P3,050, Dimensione

A cutting board and a colander in one! Fold and secure the board to rinse produce, then unfold and chop away.

Joseph Joseph Rinse and Chop cutting board and colander, P1,125, Dimensione

Above photo, bottom row, left to right: For slicing bread and tomatoes or chopping up chocolate. Gastro Chef bread knife, P1,125, Dimensione This colorful set brings gladness and cheer to prep work. Trudeau measuring cups, P385, Cooks Exchange

Know anyone who's a chocoholic? She'll love this fondue set! Joie chocolate fondue set, P995, Make Room

A great combination of form and function—simply squeeze the handle and this mechanical whisk will do the work for you. Joseph Joseph twisk, P900, Dimensione

Give these oh-so-cute cookie cutters to your sister who loves to bake. Martha Stewart alphabet cookie cutters, P955, Gourdo's

Right photo, top to bottom: Color-coded for a safer, more hygienic kitchen. Set of four cutting boards, P990, Cooks Exchange

Breadmakers will appreciate this wellcrafted kneading board, with thoughtful details like a lowered edge for resting flush against a countertop and a ruler printed on the board itself. **Kneading board**, **P825**, **Gourdo's**



10 LINENS & THINGS

Placemats, runners, towels, and aprons these are a few of our favorite things. Clockwise from bottom left: Easier to clean than mitts made of cotton, and non-slip too. **Trudeau** silicone oven mitt, P895, Rustan's Department Store

Comes with a built-in magnet, so the recipient can simply stick it on the refrigerator door for easy access.

OXO silicone oven mitt with magnet, P1,550, Rustan's

Department Store

Five color-coordinated towels in a set—one for each weekday! Martha Stewart kitchen towels, P279.75, SM Department Store

For the junior chef who wants to help Mom in the kitchen. **Kiddie apron, P350**, **Kitchen Couture**

One can never have too many aprons! Get them in darker colors that won't stain so easily. **Denim half-apron**, **P119.75**, **SM Department Store**

A pretty apron for those who like to entertain and cook in style! Floral apron, P500, Kitchen Couture

This set of five towels comes in several color themes. Find one that matches the recipient's kitchen. Kitchen towels, P259.75, SM Department Store

Locally made placemats in a pattern that manages to be both traditional and modern. Beige placemat, P345, Rustan's Department Store

A set of three towels printed with forks and spoons all over it is lovely all on its own. Tie a ribbon around it, attach a tag, and you're good to go. Harman dish towel set, P595, Rustan's Department Store

On table:

A reversible runner with a polka dot pattern makes a cute addition to any dinner table. **Table runner**, **P625**, **Gourdo's**





Right photo, clockwise from bottom: These decadent bites can be made more special with personalized labels (they're free!). Pralines at Pastry Boutique, P575 for four, Hyatt Hotel & Casino

A treat for chocoholics! Microwave for three minutes then pair with fruit slices, mallows, cookies, or cake cubes. Favarger Swiss Chocolate Fondue, P390, Santis Delicatessen

A turkey sammie this Christmas? Grab some bread...and this! Cured Turkey Breast, P315, Marks & Spencer

Having a hard time choosing? Get both!
All Butter 10 Milk Chocolate Chip
& 10 White Chocolate Chip Cookie
Bites, P425, Marks & Spencer

Bottom photo, clockwise from bottom left: Authentic Italian cheeses pecorino, fontal, mascarpone, and grana padano marry for the cheesiest, creamiest sauce. Four Cheese Pasta Sauce, P365, Marks & Spencer

Start the festivities with spiced smoked sausage bites as appetizers. Just slide, heat, and serve. Smoked Bockwurst with Chili, P118, Mickey's Delicatessen

Two steps: Heat sauce, toss with pasta. (It's great as a rice topping too!)
Chorizo Bolognese, P420, Angel's Kitchen

This pasta variety picks up every drop of sauce oh-so-perfectly. Fiorelli Pasta, P245, Marks & Spencer

This part-salty, part-sour anchovy-cream sauce adds extraordinary flavors to simple fare. Drizzle on breads, grilled vegetables, meats, and fish. Delimondo Sun-dried Tomato. Peperoncino, and Basil Drizzling Oil, P300, Petra and Pilar





SPREAD THE LOVE

dips, and patés in small jars are some of the items—they're big on both flavor and

Schwartau Multivit Jam, P172,

Portobello Mushroom Dip, P320, Angel's Kitchen

Santis Delicatessen

a truly delicious experience. Ottiger

Cranberry Jam, P198, Santis Delicatessen

worthy Pamora Farm Chicken Breast Paté, P98, Santis Delicatessen

Kablon Farms Coconut Jam, P130, **ECHOstore**

treat-pastries, frosting, even ice cream! Bonne Maman Chestnut Spread, P130, Terry Selection

The Fruit Garden Mango Vanilla Jam, P350, Mickey's Delicatessen

warm toast. Cinnamon Peanut Butter, P210, Peanut Butter





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POTLUCK-BOUND DISHES

Five delicious dishes that will wow even the most discerning of palates.

Left to right: Get a little taste of Singapore this Christmas. **Hainanese chicken**, P950 (serves 4 to 5), Chef Stevie

Melted cheese, smoky pulled pork, of perfectly cooked pasta. Heavenly! Pulled Pork Macaroni and Cheese, P1,700 (serves 10), Dulcelin Gourmet

Gotta have noodles? Keep the tradition but mix things up by bringing some pad thai. Pad Thai, P570, Mix n' Maj

Filipino comfort food at its finest. Callos, P2,500 (serves 8 to 10), La Cocina de Tita Moning

The national chocolate bar takes center stage in this wonderful pie. Chocnut Pie, P650, Purple Oven

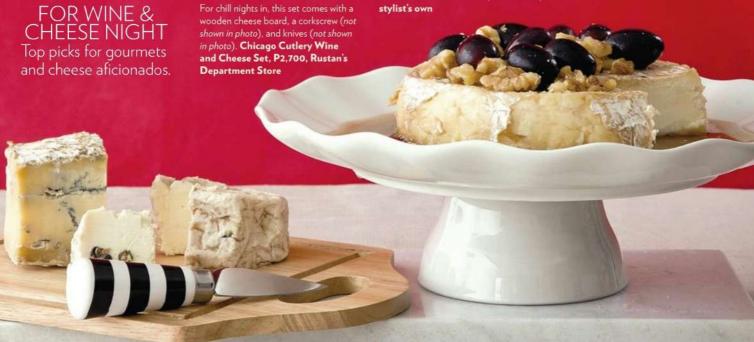
Clockwise from bottom: Lay out a selection of cheeses and accompaniments on this beautiful slab of marble. S&P Marble Fromage Plate, P1.550, Make Room

cheese-whether it's soft, firm, crumbly, or hard. S&P Graphic Cheese Knife, P695, Make Room

For chill nights in, this set comes with a in photo). Chicago Cutlery Wine and Cheese Set, P2,700, Rustan's **Department Store**

Olive Puentespina's cheeses make great gifts for anyone with an appreciation for local produce and fine food. Malagos Farms cheeses, priced by weight, Rustan's Supermarket

An entire wheel of Brie, served with caramel syrup, walnuts, and grapes. It's sure to draw raves at any party. Caramelized Brie, P1,500, to order from Marielle Santos-Po; cake stand.

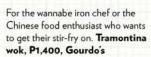


POTS & PANS

For a gift that's a surefire hit, turn to cookware.

Hit Yummy.ph for an easy paella recipe, print it out and attach to the pan. Paella pan, P385, Gourdo's

Staub's French-made cast iron pots last for years and are so worth the investment. Get one in a cheery shade of yellow that's sure to brighten up anyone's kitchen. Staub round cocotte, P12,350, KitchenPro



With this pan, every brownie wedge will be perfectly crispy on the edges and gooey in the middle. Nordic Ware Brownie Wedge Pan, P1,950, Rustan's Department Store







Good things come in sets—like an ensemble of dinner plates and a bakeware collection.

A classic patterned set that can be used for both everyday meals and fancy gettogethers. Multiple Choice Zagora 20piece dining set, P1,999.75, Dimensione

The beauty of Pyrex baking pans: They can go straight from the oven to the table. This set includes plastic lids as well, for storing leftovers or toting lasagna to the next potluck. Pyrex 4-piece bakeware set with covers, P2,499.75, SM Department Store

GORGEOUS INVESTMENTS

Clockwise from bottom left: Freshly baked bread every morning (even pizza and pasta!) in just three steps: place ingredients, pick bread type, and remove. No kneading required! Breville Automatic Breadmaker, P12,500, Rustan's Department Store

Make frozen treats exactly the way you like them-and with as many mix-ins as you want! Cuisinart Frozen Yogurt-Sorbet and Ice Cream Maker, P8,990, Rustan's Department Store

The right question is, what can't this baby do? Besides cooking rice, this gadget can steam, cook congee and pasta, make yogurt, soups, stews, even pudding! Philips Multicooker, P21,110, Rustan's Department Store



FINE DINING EXPERIENCE

Want an unforgettable Christmas? Have an unforgettable meal.

Lobster Thermidore and Gratinated Chanterelle with Foie Gras have found their way into Antonio's menus on Christmases past, Round up your nearest and dearest, and treat them to a night of merriment and sumptuous surprises.

Antonio's Restaurant, Tagaytay City



The holiday table



FIVE-STAR DINNER

THE LOOK Elegant, classy, and sophisticated with a rich palette of deep aubergine and bright marigold PERFECT FOR A formal holiday dinner with your foodie friends THE FOOD Serve only the best dishes from some of Manila's top chefs for a dinner even the most discerning palates will swoon over. Clockwise from top: Red Velvet Cake, P600 for small, P1,000 for large, Bob's Red Velvet Cake Plus; Double Chocolate Mousse, P1,200 for a 9-inch cake, P195 for a 2.5-inch cake, Classic Confections; Roast Angus Beef, P4,350 for 3 kilos (serves 15), Chef Laudico's Bistro Filipino; Adobo Pate, P250 for a 10-ounce bottle, P120 for a 4-ounce bottle, Chef Myrna Segismundo; Norwegian Smoked Salmon with Dill Pistachio Mousse and Caviar, P950 (serves 10 to 15), Bizu Patisserie; Paella Montaña (portobello mushrooms, whole roasted garlic, asparagus, truffle oil), P825 (serves 6), Cirkulo; Cold Cuts and Cheese Platter, price ranges from P1,000 to P3,500, Santis Delicatessen; Lu's Ultimate Roast Pork with Old-fashioned Sweet Potato Mash, P3,500 for 2 kilos (serves 15 to 20), Luis de Terry of Lu Restaurant WHAT'S ON THE BAR Champagne, wine, cocktails, and sparkling juices THE EXTRAS Time to bring out the best cutlery, finest china, and crisp table linens. Cast a warm glow with soft candlelight from antique votives and candelabras. This is the time to go all out! Send out invitations, prepare menu cards, and make a soft holiday playlist to set the mood.

COMFORT ZONE CHRISTMAS

THE LOOK Casual and easy, hip and happy, echo the comforts of home with a shiny happy palette of golden yellow and dove gray PERFECT FOR The annual family reunion THE FOOD Nothing feels more like a family fiesta than Christmas classics like lechon and turkey! Clockwise from top: Lechon, prices inclusive of freight charges: P4,200 for Zubulight (5 to 7 kilos), P5,900 for small (10 to 13 kilos), P7,200 for medium (15 to 18 kilos), Zubuchon; Lemon Herb Pie, P850 for an 8-inch pie, Tina's Pie Outlet; Crack Pie, P1,200, Baked!; Baked Lapu-Lapu Fillet with Queso de Bola and Mushroom Cream, P1,400 (serves 12), The Cookery Gourmet Catering; Cheese Ball (a combination of different cheeses, dried fruits, and nuts), P480 for a 250-gram ball, additional P50 for Christmas packaging, Irene Insigne; Whole Roast Turkey with Apple Sausage and Chestnut Stuffing, Candied Sweet Potatoes, Shiitake Mushrooms and Green Beans, Mashed Potatoes, Cranberry Sauce, and Pan Gravy, P6,500 for 5.5 kilos (serves 30 to 50), Bizu Patisserie WHAT'S ON THE BAR Sago't gulaman, a bibingka and puto bumbong station, and tablea hot chocolate THE EXTRAS Use table linens with bright mod patterns for a vibrant mood, group metal teapots and vases to serve as a centerpiece, and decorate your table with a group of lemons in a steel basket to complement the color scheme.



Zen, clean, and fresh, with a grass green and white color palette

An intimate brunch with your stylish friends

Travel across the Orient with a myriad of exotic flavors. From left to right: Makimono deluxe party tray, P1,500 for small (50 pieces, 6 kinds of makimono rolls), P2,750 for large (100 pieces, 6 kinds of makimono rolls), Omakase; Tab Tim Grob (coated water chestnuts with coconut milk and crushed ice), P80 per serving, Chef Tum Tindoy; Lemon Ginger Cupcakes, P420 for 12 pieces, Karen's Kitchen; Yam Som O (pomelo salad), P210, Chef Tum Tindoy; Fresh Chinese Lumpia, P900 for a box of 15. Tai Ka Lok Oriental Store; Frozen Green Tea Brazo, P385 for a loaf, P770 for 8x8-inch tray, Karen's Kitchen; Mint Lemongrass Iced Tea, P45 per glass, Chef Tum Tindoy; Tom Yum Goong, P255, Chef Tum Tindoy; Red Rice Salad (Korean-style paella with seared tuna slices, shrimp, and shredded lettuce), P1,600 (serves 10), Dulcelin Gourmet

Sake and a selection of oriental teas

Use marble cheese plates and white ceramic table accessories (like a teapot, tea cups, and these oriental lion ceramic lamps) to complement the refreshing green palette and decorate with fresh herbs (try basil and cilantro) in glass vases for the ultimate Asian appeal.







DIRECTORY OF FEATURED FOOD

FROM "FIVE-STAR DINNER"

Bizu Patisserie

With branches at Greenhills Shopping Center (tel. nos.: 724-BIZU, 726-2496), Glorietta 4 (tel. no.: 757-2086), Greenbelt 2 Parkside (tel. nos.: 757-BIZU, 757-4749), Alabang Town Center (tel. nos.: 809-BIZU, 772-1917, 772-1918), St. Luke's Medical Center, Bonifacio Global City; for a complete list of offerings, visit www. bizupatisserie.com; order 2 days in advance.

Bob's Red Velvet Cake Plus

Phoenix Subdivision, Capt. Javier Street, Pasig City (mobile no.: 0915-2021076); order 1 day in advance; for pick-up only.

Chef Laudico's Bistro Filipino

G/F Net 2 Ericsson Building, 3rd Avenue, Bonifacio Global City, Taguig City (tel. nos.: 856-0634, 856-0541); www.cheflaudico.com.ph; order 3 days in advance; for pick-up only.

Chef Myrna Segismundo

To order, call 0922-8177253 (Jenny) or 0922-8396461 (Chef Mike); order 3 days in advance.

Cirkulo

G/F Milkyway Building, 900 Arnaiz Avenue (Pasay Road) corner Paseo de Roxas, Makati City (tel. nos.: 810-8735, 810-2763); www.elcirkulo.com.

Classic Confections

2/L Greenbelt 5, Legaspi Street, Legaspi Village, Makati City; the commissary is at 4/F 87 West Capitol Drive, Kapitolyo, Pasig City (tel. no.: 729-9243).

Luis de Terry of Lu Restaurant

G/F Joya Building, Joya Drive, Rockwell Center, Makati City (tel. no.: 403-3991; mobile no.: 0915-2468420); order 24 hours in advance; for pick-up only.

Santis Delicatessen

With branches at Yakal Street, Makati City (tel. no.: 844-1154), Forbes Park, Makati City (tel. no.: 894-1293), Wilson Street, San Juan (tel. no.: 381-2926), Alabang, Muntinlupa City (tel. no.: 850-3967), Timog Avenue, Quezon City (tel. no.: 415-5532), Silang, Cavite (tel. no.: 046-4141694), Rockwell Center, Makati City (tel. no.:

403-0144), Astoria Plaza, Pasig City (tel. no.: 638-8969), Corinthian Hills, Quezon City (tel. no.: 637-9745); order 2 hours in advance.

FROM "COMFORT-ZONE CHRISTMAS"

Baked! by Amanda Tengco

To order, call mobile no.: 0917-5543862; amandatengco@yahoo.com.

Bizu Patisserie

With branches at Greenhills Shopping Center (tel. nos.: 724-BIZU, 726-2496), Glorietta 4 (tel. nos.: 757-2086), Greenbelt 2 Parkside (tel. nos.: 757-BIZU, 757-4749), Alabang Town Center (tel. nos.: 809-BIZU, 772-1917, 772-1918), St. Luke's Medical Center, Bonifacio Global City; for a complete list of offerings, visit www. bizupatisserie.com; order 2 days in advance.

The Cookery Gourmet Catering

130 Celery Drive, Valle Verde 5, Pasig City (tel. nos.: 631-0541, 635-0351; mobile no.: 0917-8122354; ask for Michelle or Jean); order 5 days in advance (Christmas season), 1 to 2 days in advance (regular season).

Irene Insigne

To order, call 881-6076, 681-7086, 0908-884100 or email ireneinsigne@yahoo.com; order at least 2 days in advance.

Tina's Pie Outlet

To order, call 0917-8310925 or email savourypies@gmail.com; www.savourypies.multiply.com.

Zubuchon

Banilad Town Center, Cebu City and Mactan Domestic Airport Pre-departure Lounge (tel. nos.: 032-5835699, 032-2365264; mobile no.: 0917-6274761); for Manila orders, arrange for pick-up at the Manila PAL Cargo-Airport office, Centennial Terminal 2.

FROM "ASIAN ADVENTURE"

Chef Tum Tindoy, Jatujak Thai Restaurant

Tel. no.: 543-0541; mobile no.: 0928-4021322; You can also contact Chef Sandy Tindoy, head chef, at Songkran Thai Restaurant (tel. no.: 510-8599; mobile no.: 0933-9492106); also offers catering for private parties.

Dulcelin Gourmet

36 Times Street, West Triangle, Quezon City (tel. nos.: 374-2165, 374-2167); Delicacies Village, Tiendesitas, Libis, Quezon City; Food Choices, Glorietta 4, Makati City; Pelican Fresh, Market!Market!, Taguig City (tel. no.: 889-6696); Tea Republic, Pacific Star Building, Makati City (tel. no.: 848-0270); 11 Garfield Street, Greenhills West, San Juan (tel. no.: 584-2185); 158 Pili Drive, Ayala Alabang Village, Muntinlupa City (tel. no.: 850-9890); www.dulcelin.com.

Karen's Kitchen

Unit 107, 210 Zodiac Street, Palm Village, Makati City (tel. nos.: 898-2280, 898-2880; mobile nos.: 0917-KARENS1, 0917-5273671); www. karenskitchen.com.ph; order 2 days in advance.

Omakase

With branches at Libis, Quezon City (tel. no.: 437-0075), Tomas Morato, Quezon City (tel. no.: 332-4115), Alabang (tel. nos.: 771-1443, 403-3279), and Greenhills, San Juan (tel. no.: 470-9807); order 3 hours in advance.

Tai Ka Lok Oriental Store

To order, call 788-7048; order 2 days in advance; for pick-up only.

FROM "OUTDOOR BARBECUE"

Chef Myke "Tatung" Sarthou

17 Matipid Street, Sikatuna Village, Quezon City (tel. no.: 433-2467; mobile no.: 0915-8463234); order 2 days in advance.

Joyce Aragon

11 Margarita Street, Magallanes Village, Makati City (tel. no.: 853-0129; mobile no.: 0917-5232913); www.joycearagonfoods.multiply.com.

Lester Remulla

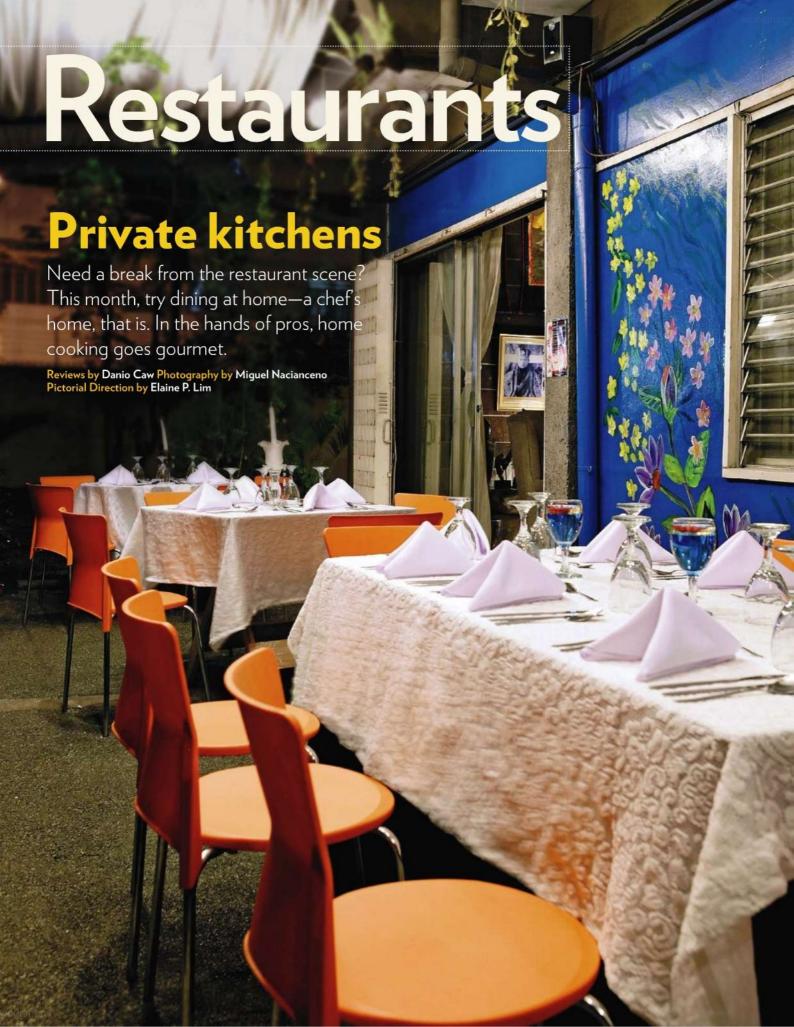
To order, call 0933-1688493; order 3 days in advance.

Secret Passion Cakes & Pastries

Casa Verde, Valle Verde 1, Pasig City (tel. no.: 221-5352; mobile no.: 0917-7005659); order 2 days in advance, 1 week for bulk orders; for pick-up only.

Tina's Pie Outlet

To order, call 0917-8310925 or email savourypies@gmail.com; www.savourypies.multiply.com.



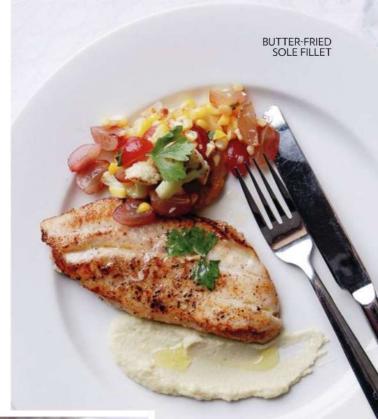
Made With love CHEF TATUNG'S

It's been only three months since Myke "Tatung" Sarthou opened his Friday dinner service in Sikatuna Village, but the chef is already attracting diners from as far as Alabang. They come all the way to Quezon City to partake of his homemade culinary creations. Sarthou is also an accomplished artisanal bread maker and a serious organic farmer. All his passion and love is channeled into his Friday dinners, held in the confines of his spacious home. Dinner tables fill the living room, each one dressed with lace tablecloths—just like what your grandma would use. All around, antique décor adorn the space, from ornate lamps to brass candelabras. If you choose to sit al fresco, you'll be dining in an open terrace overlooking an organic garden where Chef Tatung harvests some of the greens he uses in his dishes.

There is no staple menu in this private kitchen. Chef Tatung concocts his menu from inspiration. One Friday, he may feel like making everything from scratch—pasta, sorbet, you name it. Another Friday, he may base his menu on the book Eat, Pray, Love. His expertise, he says, lies in Mediterranean dishes with a global influence. One thing's for sure—he will start you off with his freshly baked whole wheat bread with honey. It was dense and moist, with a crispy crust I adored. It has always been my opinion that bread is indicative of a restaurant's overall quality: You can tell you're in a good restaurant if they serve great bread. Chef Tatung's is additional proof of my personal theory.

My meal began with Chicken and Shrimp Consomme with Diced Squash, topped with Shrimp Tempura. This dish is a marvel! Tasting the soup alone, you get an earthy flavor from the parsley. Nothing extraordinary. But when you combine it with the shrimp tempura, that's when you start to taste the delicious match. The crispiness of the tempura skin adds texture but it's the fried flavors of the breading





CHICKEN AND SHRIMP CONSOMME

that brings the soup to another level. Next came the Tomato and Arugula Salad with Balsamic Vinaigrette served with Honey Mustard Glazed Pork Belly. According to the chef, the meat was cured for three days and cooked for four hours. It shows. It's tender and full of flavor. The salad stole some of the limelight, however, with its wonderfully plump and juicy tomatoes and

arugula fresh from the garden.

Chef Tatung's set menu is comprised of four courses, and diners have the option of choosing from two kinds of main dishes. I was able to sample the Butter-fried Sole Fillet served on Cauliflower Purée with Cauliflower, Sweet Corn, Grape Salad, and Baked Potatoes. The purée adds moisture to the well-cooked fish, while the fresh salad is a medley of sweetness and texture. The other option for the week was Baked Chicken Breast with Orange Brandy Sauce served with Sautéed Mushrooms and Baked Potatoes, With this dish, Chef Tatung shows his mastery in cooking. The orange sauce and mushrooms add great depth.

A great ender to the meal was the Almond Genoise with Bittersweet Chocolate Semifredo topped with Meringue. I savored the pairing of rich almond sponge cake and the chocolate semifreddo. But what really makes the dish special is the shaved chocolate that adorns it. It was a delicious accent to every delightful scoop!

ADDRESS 17 Matipid Street, Sikatuna Village, Quezon City; tel. no.: 352-6121; mobile no.: 0915-8463234 MUST-ORDER Set meal with complimentary drink (P500). Menu changes every week. Reservations are required.

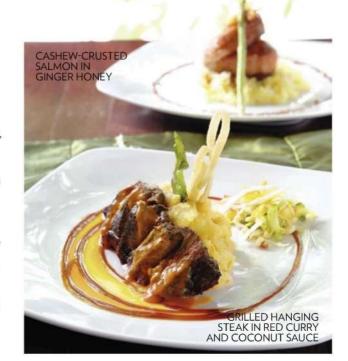
Gourmet retreat LAYA

Tucked in a village in Antipolo City is Laya, a house converted into a reservations-only restaurant featuring a menu that's creative and indulgent. In Sanskrit, "laya" means restful place—and true to its name, the interiors of this home whisper a soothing ambiance to those who enter its enclave. Although special weekend menus are available, guests at Laya usually order the staple menu comprised of six courses and priced at P750 per head—a value that Manila restaurants would be hard-pressed to match.

Our meal began with an amuse bouche, an appetizer that a chef creates to set the concept for the meal. Laya's opener was cantaloupe skewered with cherry tomatoes and topped with cilantro pesto and rock salt. I found it a little bit salty but I think the intention of the chef was to excite the taste buds and prepare them for the meal to come. Next came the Trio of Appetizers composed of Stir-Fried Kaffir Lime Pork in Lettuce Wrap, Thai Golden Bag with Sweet Chili Sauce, Crabstick and Cream Cheese Dumpling with Spicy Mango Dip. All three appetizers were superb, but the dumpling was the standout. Its thick mango sauce blended excellently with the creamy filling of the dumpling. The soup course was tomato soup interpreted in Thai flavors with the aid of cilantro.

Salad was another Asian masterpiece in the form of Grilled Spice-Crusted Chicken Strips with Mixed Greens in Ginger Soy Dressing. Ginger bits added wonderful accents to the turmeric-rubbed chicken strips while crispy wanton skin provided contrast. Sorbet came next,





with a choice of Papaya Lime, Mango, or Coconut. Usually, sorbets are grainy and watery, but Laya's chef adds a small amount of fruit extract or purée to make it smoother. I adored the Papaya Lime the most—the lime zest in the sorbet tingled my taste buds and partnered well with the papaya's flavor.

Choose from two options when it comes to the main course: Grilled Hanging Tender Steak in Red Curry and Coconut Cream Sauce with Spiced



Crusted Potatoes or Cashew-crusted Salmon in Ginger Honey with Saffron Cashew Rice Pilaf. Both dishes have their own unique savory qualities. The steak was quite tender and it carefully balanced the thick savory curry sauce so as not to overshadow the flavors of the meat. The salmon, on the other hand, was fried with a batter encrusted with cashews. It was served with a delectable sweet sauce and accented with the sharpness of ginger.

For me, dessert was the most memorable of the six courses. The Cashew Mango Kesong Puti and Chocnut Banana Spring Rolls was a more sophisticated take on the humble turon, with Chocnut purée and mango slices tucked inside the rolls to provide sweetness, texture, and moisture. I made do without the sauce it was served with; the rolls don't really need anything else to make it special. Finally, I also got a taste of the Black Pepper Chocolate Tart with Candied Ginger and Basil Cream. Few desserts can truly claim to be well thought of and this was a prime example! Who would have thought basil and chocolate could go together? And with the candied ginger, it truly became a gourmet creation worthy of praise.

ADDRESS Sierra Madre, Grand Heights Subdivision, Antipolo City; tel. no.: 994-7978; mobile no.: (0917) 846-4322 MUST-ORDER Sixcourse set lunch or dinner menu (P750++); reservations are required.

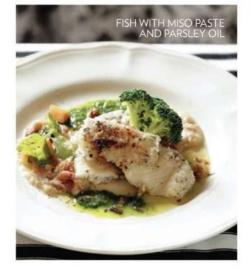


Endless possibilities DAMASO RESIDENCIA

Bambi Sy Gobio, the brains behind Pia y Damaso restaurant in Greenbelt 5, recently opened her home and started offering dining services by appointment. Aptly called Damaso Residencia, the private kitchen is meant for occasions with a minimum of 10 guests. The menu is free-form—anything and everything is possible. Just name a cuisine, ingredients or dishes you fancy having, and Chef Bambi will conceptualize a special menu for you. You may even opt for a buffet set-up or a multiple-course menu.

Damaso Residencia was created to provide a more personal dining experience. It can't get more personal than a chef opening her own home for people to come and have dinner or lunch. The New World home interiors sets an indulgent mood. Large avian-themed paintings span the walls and capture the imagination, while tables are chicly dressed in overlapping striped and vine-patterned cloths.

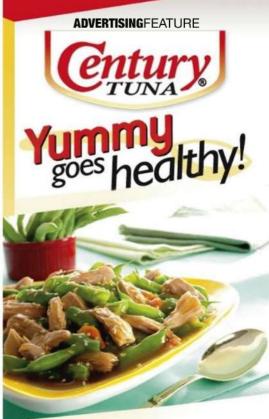
For Yummy, the chef whipped up four dishes: Fish with Miso Paste and Parsley Oil and garnished with Fried Shallots, Roast Beef with Roasted Potatoes, Salt Brined Pork with Caramelized Pineapple in Soy Herb Oil, and Almond Cake with Pistachio Ice Cream. The miso provided flavor, moisture, and a grainy texture to the fish dish, while the roast beef was generously portioned and the potatoes well-cooked



and quite filling. The best dish, in my opinion, was the Salt Brined Pork because the tender pork meat combined with the sweetness of pineapple, creating a salty-sweet play of contrast.

For dessert, Bambi's Almond Cake had a great nutty flavor, with the ice cream providing moisture and creaminess to the dessert. These are just some of the many possibilities you can savor when you dine Damaso Residencia style.

ADDRESS Mandaluyong City (complete address given upon request); tel. no.: 502-0106; mobile no.: 0917-8480620; email: damaso@skybroadband.com.ph PRICING Prices vary, depending on menu arranged with the chef. Reservations are required.



Stir-fried Tuna & Green Beans

A quick and healthy meal to prepare, it would surely make you say "veggie good"!

Ingredients:

- I-184g can Century Tuna Solid in Vegetable Oil, drained, reserve oil for sautéing
- I teaspoon chopped ginger
- I teaspoon minced garlie
- I cup sliced carrots
- 3 cups Baguio bean nibblets
- 2 tablespoons water
- tablespoon hoisin sauce tablespoon oyster sauce
- I tablespoon cornstarch, dissolved i
- 1/2 cup water
- I tablespoon sugar
- I teaspoon toasted sesame seeds, crushed

Procedure:

In a large wok, heat oil from tuna. Stir-fry ginger; garlic, carrots and green beans. Add water and cover to allow cooking for 2 minutes.

Mix together hoisin sauce, oyster sauce, cornstarch slurry, sugar and sesame seeds. Pour mixture into vegetables. Cook until slightly thick. Add tuna and stir gently until heated through, Remove from heat. Serve hot with steamed rice.

Makes 6 servings.



DINE-OUT DISTRICT







O'Sonho

Co-owner Cristina Barancik adores traveling and delicious food. Her passion for Portuguese cuisine informs the menu at this restaurant. For a true taste of Portugal, order the Peri

Peri Chicken Pasta—a slightly spicy mix of olive oil, sun-dried tomatoes, and herbs with succulent chicken and tossed tagliatelle. Yummy! MUST-TRIES Avocado Cream Salad, Todos Paella de Carne, Coffee Marinated Roast Pork, Chourico Sisia



Cookbook Kitchen

Fans of the first branch in Mandaluyong City know that Cookbook Kitchen owns the home-turnedrestaurant category. Their

brand of comforting home cooking continues to draw crowds. The mall outlet is larger and more sophisticated, but they still aim to offer warm, courteous service. The standout on the menu? The Parmesan Crusted White Fish, of course. MUST-TRIES Temecula Ribs, Ilocos Pasta. Beef Ribbonettes with Asparagus Tips, Helen's Chocolate Cake





For folks who are looking for a barbecue pit where you throw back a cold brewski with some

friends, Uncle Cheffy is a great

place to unwind, loosen your belt, and reward yourself with some of the best ribs and barbecue in the city. Try the best-selling Uncle Cheffy's Favorite Panizza—a brick-oven-baked thin pizza rolled up with herbs and veggies. MUST-TRIES Uncle Cheffy's Salad, Memphis Barbeque US Beef Rib Finger, Chocolate Roulade



Wagyu Stone Grill

Step one: Select your meat. Step two: Cook it to your liking. It's impossible not to lose your composure a little as you watch a 220-gram wagyu steak cook on the sizzling stone. It's juicy, full of flavor, and cooked to perfection by no one else but yourself. MUST-TRIES Mediterranean Salad, Oysters Rockefeller, Flourless Chocolate Cake, Poached Pear a'la Mode, Wagyu Premium Grade 8 Rib Eye



Ramen Bar

If you find a craving for a bowl of hot soup on a rainy day, pop over to this noodle-and-brothdevoted bar. There are currently five ramen options on the menu, from the salt-infused Shio Ramen to the soy-infused Shoyu Ramen. To whet your appetite, start with a small plate of Karaage (fried boneless chicken) or edamame (Japanese soy beans). MUST-TRIES Kakuni Buns, Sapporo Miso Ramen, Super Chasyu Ramen, Tempura Ice Cream



Other notable restaurants in the area: The Gustavian, MoMo Café, Blufish, My Thai Kitchen, Lucky Niku Café

Yumny Deals

P60,000 goodies to be given away

Freebie Code: 121

15 WINNERS OF P1000 CAFÉ DE ASIE GIFT CERTIFICATES

Get ready for a luxurious culinary feast from the elegant kitchen of The Bellevue's Café d' Asie. Savor their pasta and noodle



dishes, dumplings, grilled meat and fish, and Mongolian delight-prepared right before your very eyes. Find this sizzling secret tucked in the south of the metro-where your culinary senses are sure to be lifted up without hurting your pockets.

Café d' Asie is located at The Bellevue Manila Filinvest Corporate City, North Bridgeway, Alabang Muntinlupa City. Please call (63 2) 771-8181 for info.



Freebie Code: 122

15 WINNERS OF P1000 CAFE MARY GRACE **GIFT CERTIFICATES**

Ever since she was a child, Mary Grace has been fascinated with baking. Armed with huge bowls of rye and sourdough bread and her love for local delica-

> cies, she perfected the ensaymada with just the right texture and flavor. Be continuously delighted by the famous Mary Grace ensaymadas and cheese rolls this holiday season!

Visit www.marygracecafe.com to find the nearest Mary Grace Café. Watch out as Mary Grace expands as she opens her biggest home yet in Greenbelt 2 on February 2011.

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Freebie Code: 123

15 WINNERS EACH GET P1,000 GALBANI GIFT CERTIFICATES

Transform every recipe into delicious delicacies! Who says cheese is just for sandwiches? Discover the wonders of Galbani's Mascarpone, Mozarella Di Bufala, and Ricotta as you prepare your favorite dishes and desserts. Whip-up classic recipes like tiramisu, cheesecake, and ravioli with Galbani Cheese. You'll have more reasons to love cheese!

Grab Galbani Cheese at Santis Delicatessen near you. Visit www.werdenberg.com/santis/ for locations.



15 WINNERS OF P1000 **DULCELIN GOURMET** GIFT CERTIFICATES

This Christmas season, share the sweetness with Dulcelin's saccharine specialties that everyone can't seem to get enough of! Dulcelin, explodes to the dessert scene with its delicious Mango Torte. This made-to-order food business, owned by the Morelos family, continuous to amaze us with their Callebaut Chocolate Ganache Cake and Strawberry Cake- the perfect desserts for your holiday

Visit www.dulcelin.com for pricelist and to find the nearest Dulcelin branch.

Freebie Code: 124







WIN BIG WITH YUMMY DEALS!

MECHANICS:

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To register, type JOIN YUMMY <name/b-date (mmddyy)/complete home address/e-mail address/mobile number/gender> via mobile for your one-time FREE registration to all our future promos! ex. JOIN YUMMY anne sy/010282/2 santol st., kamias, qc./anne@yahoo.com/09172345678/female. For the chance to win, type YUMMY &Freebie code> syour favorite recipe in this issue> and send to 2640. P2.50/txt. This promo is open to all readers of Yummy. Entries will be accepted from December 1 to 31, 2010, 11:59 PM. The raffle draw will be held via electronic raffle on January 10, 2011 at 2:00 PM at the Summit Media located at the 7/F, Cybergate Tower 3, Pioneer St., Mandaluyong City in the presence of a DTI representative. Fifteen (15) winners of P1,000 Cafe de Asie gift certificates each, 15 winners of P1,000 Dulcelin Gourmet gift certificates each, 15 winners of P1,000 Cafe Mary Grace gift certificates each, and 15 winners of P1,000 Santis Delicatessen gift certificates will be drawn. Winners will be notified via SMS, email and registered mail. A person can win only once. Winner will get the prize of higher value if drawn more than once. When claiming the prize, please present the following: valid ID matching name used to enter the promo + letter of notification plus YUMMY's December 2010 issue. Prizes may be claimed at the 7/F, Summit Media, Cybergate Tower 3. Pioneer St., Mandaluyong City, Monday-Friday 10am-3pm. Provincial winners will receive their prize through courier. Redemption period is 60 days from receipt of notice. Prizes are not convertible to cash. Unclaimed prizes outside of redemption period will be forfeited in favor of Summit Media with prior DTI approval. Employees of Summit Media and partner sponsors for this promo including relatives up to the second degree of consanguinity or affinity are not qualified to join this promo.



From Rachelle's kitchen

Food editor Rachelle Santos shares a recipe, kitchen tips and advice, and gotta-know culinary info.

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Grilled Three-Cheese and Ham Sandwich

Why settle for one when you can indulge in three different kinds of cheese?

Mix together 1/2 cup grated mozzarella cheese, 1/2 cup grated queso de bola (edam cheese), and 1/4 cup crumbled soft goat cheese (or kesong puti). In another bowl, mix 1/4 cup good-quality mayonnaise, 1 teaspoon lemon juice, and 1/2 teaspoon minced garlic. Spread mayonnaise mixture on the insides of 8 bread slices (sourdough, French bread, or whole wheat). Arrange four bread slices and place 1 slice smoked ham, 1 slice salad tomato, and 3 basil leaves on each sandwich. Equally portion mixed cheeses and top each with butter in a heavy frying pan or grill pan and cook 2 sandwiches at a time until golden on both sides. Repeat with



remaining bread slices. Melt 1 tablespoon remaining sandwiches. Serves 4.

Eat, drink, be safe!

Parties and entertaining mean a lavish spread of glorious food. Don't let bacteria and food-borne illnesses put a damper on the holiday spirit. Follow these guidelines when setting up a buffet: Keep hot foods hot by using chafing dishes, slow cookers, or warming trays. Keep cold foods cold by placing serving dishes on top of bowls of ice. Foods that will be sitting at room temperature are best placed in small serving platters (this makes it easy to replenish them often) and they must only be kept at the table for up to two hours. When refilling food, place the fresh batch in a new serving dish instead of refilling the empty platter. Always remember to have separate serving utensils per dish to avoid cross-contamination.



Deglaze To heat a small amount of liquid, such as wine or stock, in the pan to loosen remaining bits of sautéed or roasted food. The mixture is often used in making a sauce such as a wine sauce or gravy.

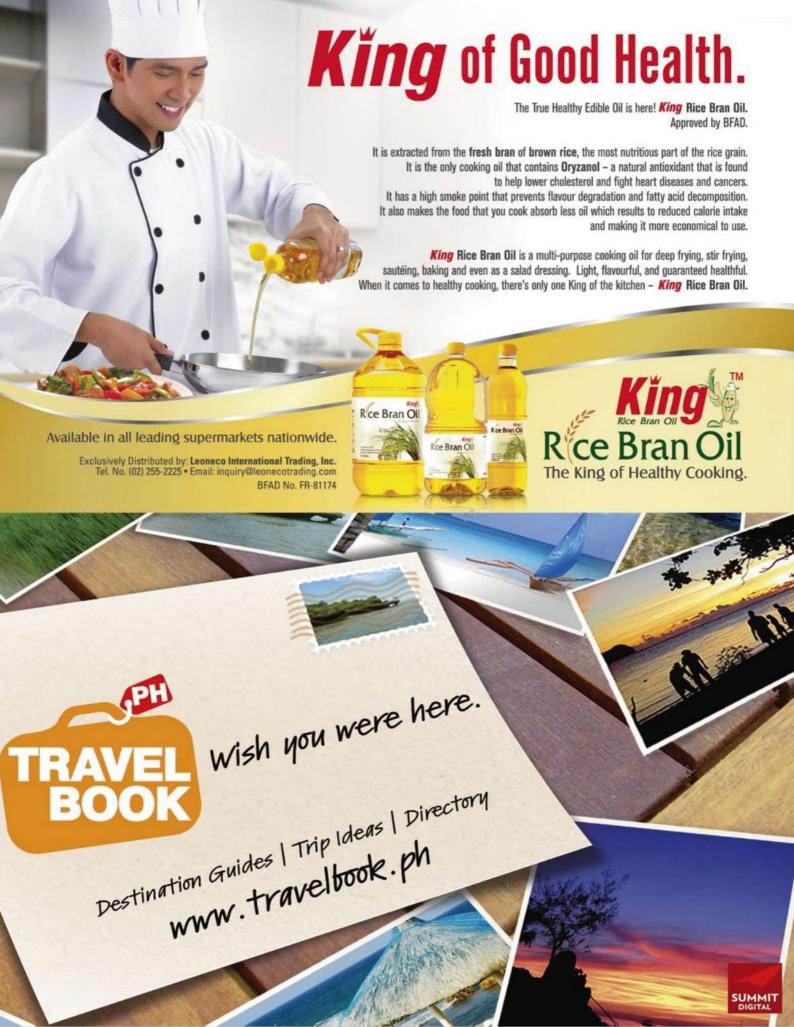


I'm planning to buy an oven so I can start a food business, but I'm on a tight budget. Any tips?

your needs, Mr. Terry Sales of Electrolux Philippines Fuel source Gas ovens

Thermal vs. convection

· Other useful features



Step by step: Making our holiday recipes

Here's your visual guide to some of the more complicated steps from the recipes in "A dinner to remember."

How to knead and stretch out dough



1 Sprinkle a kneading board or countertop with flour, turn out dough and knead, pressing on the dough with the heel of your palm and turning it 45 degrees to the left. Repeat, kneading for 2 to 3 minutes.



2 Oil a large cookie sheet. Gently stretch dough until it covers the entire sheet. If it springs back, wait 10 minutes and stretch again.



3 Cover dough with a kitchen towel and let it rest until it doubles in size, about 1 hour.

How to stuff pork loin



1 Carefully insert a long, thin knife into one end of the pork loin, creating a small incision. Repeat on the other end.



2 With your fingers, carefully stretch out the pork to create a good-sized hole.



3 Insert the stuffing using the end of a wooden spoon to make sure the hole is filled up completely.

How to prepare a bain marie



1 Line a casserole dish with a kitchen towel to keep ramekins steady while baking.



2 Fill ramekins with the cake batter and place them on the towel-lined dish.



3 Using a thermos or kettle, fill the pan with warm water until ramekins are halfway submerged. Bake according to instructions.

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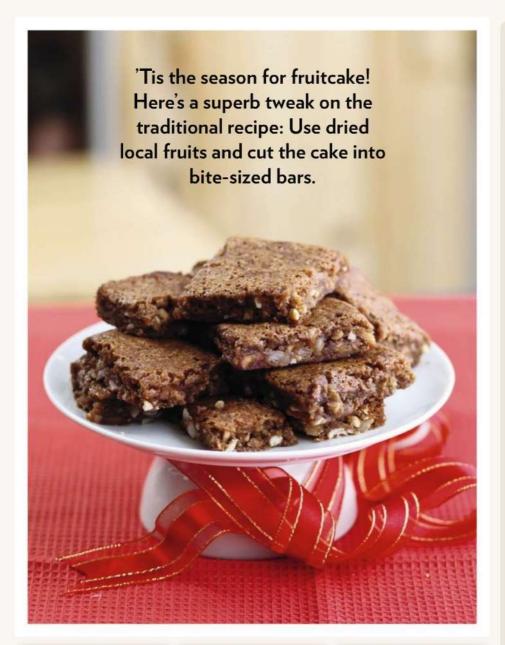
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TECHNICAL SERVICE HOTLINE
726-0618



D-I-Y: Fruitcake bars









What you need

- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon baking powder
- 1 cup mixed dried fruits
- 1 cup unsalted butter, melted
- 1 cup brown sugar, packed
- 2 eggs
- 1/2 teaspoon vanilla extract
- 1 tablespoon honey
- 3/4 cup chopped nuts (we used walnuts and cashews)

What to do

- 1 Preheat oven to 350°F. Grease and line a 9x13-inch pan with parchment paper. Set aside.
- 2 Sift together flour, salt, ground cinnamon, and baking powder. Divide
- 3 Dredge dried fruits in half of the flour mixture.
- 4 In a bowl, combine melted butter, brown sugar, eggs, and vanilla extract. Add honey, then stir in remaining flour mixture. Fold in dried fruits and nuts.
- 5 Transfer mixture to prepared pan. Bake for 35 to 40 minutes. Cool before slicing into bars.

tip We used dried mangoes, coconut, bananas, and pineapples in this recipe. To give as gifts, first wrap bars in aluminium foil then in colored cellophane.



In the kid-chen









What you need

1 cup unsalted butter

1½ cups sugar

1 egg

1½ teaspoons vanilla extract

2½ cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

colored sugar for decorating

What to do

1 In a mixing bowl, cream butter with sugar until light and fluffy. Beat in egg and vanilla extract.

2 In another bowl, mix flour, baking powder, and salt; add to butter-sugar mixture one cup at a time, mixing well after each addition.

3 Divide dough into two balls. Wrap in plastic and chill until dough is ready to use.

4 To assemble: Place cookie dough on a floured surface and roll until ¼-inch-thick. Use cookie cutters to cut into desired shapes.

5 Transfer to baking sheets lined with parchment paper or silicone baking mats.

6 Using a smaller cookie cutter or knife, cut shapes into the center of each cookie. (If cookies will be hung as ornaments or decorations, poke a small hole on the top part of each cookie before baking.)

7 Sprinkle colored sugar into the hollowed-out centers, filling to the brim.

8 Bake cookies at 350°F for 8 minutes or until lightly browned. The sugar should also be melted and bubbling. Allow cookies to cool on baking sheets for at least 10 minutes.

9 When cooled, store in an airtight container. (String with ribbon to hang the cookies as ornaments, if desired.)

tip For a "stained glass" effect, crushed hard candies can also be used in place of colored sugar.

Asian Yuletide Celebration!

Enjoy a healthy holiday feast, with delectable Christmas gift packages from Cold Storage.

The biggest problem most party hosts encounter in preparing for their party is the time spent mostly in the kitchen and less in celebration. Maybe you've been in that situation before, but wouldn't it be nice if you could actually spend more time enjoying the celebration and less in preparation? Giving that Asian touch to most Yuletide party fares, Cold Storage offers a fresh and delicious addition to your food feasts.

Cold Storage has been known for providing fresh quality seafood, at prices that won't break your budget—a welcome offering for celebrating while saving at the same time. Cold Storage now offers fresh Japanese sushi trays in various combinations and sizes, for small or large groups! It's a great alternative and a delicious and healthy addition that can be presented as pica-pica or as your main food to be served. And the best part is? You don't have to prepare these because they can be purchased fully prepared and ready to eat! You not only save on money, you save on precious time too.

For the best season of the year, only the best in frozen seafood must come to mind—Cold Storage. Quality seafood at its best!

Wet market blues, away you go!

Serve and enjoy the best of fresh seafood, without the wet market shopping hassles! Cold Storage seafood is of highest frozen quality that undergoes strict quality control and highest food safety standards. Delicious seafood

rarities like Norwegian Salmon and Chilean Sea Bass are some of the specialties only Cold Storage can provide.

Go to www.coldstorageseafood.com for more seafood recipes and information.



It's time to try...



Finger food

Dried dates are the fully ripened and dehydrated fruit of the date palm. Dates have an elongated oval shape, akin to a thumb; in fact, their name comes from the Greek word daktulos, which means finger. Though they originated from the Persian Gulf, dates are now cultivated throughout the Middle East, Africa, USA, and Australia. This sweet, chewy fruit is a nutritional

powerhouse—rich in fiber, B vitamins, and vital minerals such as iron, copper, and manganese.

There are many varieties of dates, but only a few are exported. Iranian dates and *deglet noor* ("date of the light") from California are available locally.

Sweet and savory

Dates may be eaten as is or used in pastries. They can also be added to savory dishes such as curries, stews, couscous, and used as stuffing for roasts and fish.

Shopping and storing

Look for dates in the dried fruits section of selected supermarkets and in baking supply stores. Dried dates will last for six months when stored in an airtight container at room temperature or up to one year when placed in the fridge. Discard when they change color.

Food for the Gods Muffins

Put a new spin on the Christmas classic by turning them into moist, luscious muffins. Bake 'em, then box 'em! These homemade treats are guaranteed to bring holiday cheer.

What you need

- 11/2 cups all-purpose flour
 - 1 teaspoon baking soda
 - ½ teaspoon salt
 - 1/3 cup packed brown sugar
- ½ cup milk
- 1/4 cup molasses
- 6 tablespoons melted butter
 - 2 tablespoons honey
- 2 large eggs
- 1 cup walnuts, chopped coarsely
- 1 cup pitted dates, chopped coarsely (we used Iranian dates)

What to do

- **1** In a large bowl, sift together flour, baking soda, and salt. Add brown sugar and mix well.
- **2** In a separate bowl, combine milk, molasses, butter, honey, and eggs. Add to dry ingredients and fold just until moistened. Fold in walnuts and dates.
- **3** Line a 12-cup muffin pan with muffin liners and divide batter evenly among the cups. Bake in a preheated 375°F oven for 18 to 20 minutes or until a toothpick inserted in the center of the muffins comes out clean. Cool muffins in the pan for 5 minutes then transfer to a wire rack to continue cooling. *Makes 12 muffins. Prep time: 30 minutes.*





Liz's 10 ideas: Candy canes

C is for the candy canes around the Christmas tree, but they're not just for decorating. Here are 10 other ways to use them!

Ice cream bombe

Line a big mixing bowl with foil. Crumble store-bought brownies and pat to form a thin layer, covering the entire bowl. Freeze for 20 minutes. Scoop vanilla ice cream into the bowl, filling it up until one-fourth-full. Freeze until set. Add a thin layer of crushed candy canes (place candy canes in a sealable plastic bag and crush with a rolling pin or drinking glass) and chopped nuts on top of the vanilla, then add chocolate ice cream until half-full. Freeze again. Repeat, adding another layer of vanilla, the crushed candy canes and nuts, and then the chocolate, until the bowl is full. Freeze until ready to serve. To unmold, dip part of the bowl in warm water and turn upside down onto a plate.

Minty cookie bites For a delightful twist on chocolate chip cookies, swap out chocolate chips for mint baking chips, and add some cocoa powder and crushed candy canes to the batter.

Z Candy cane cheesecake Looking for ways to dress up plain of cheesecake? We suggest swirling chocolate through the filling using a knife, creating a marbled effect. For the pièce de résistance, sprinkle crushed candy canes all over the top for a bit of crunch—and some visual punch!

Chocolate truffles In a food processor, process chocolate sandwich cookies until broken down into fine crumbs. Combine with cream cheese until mixture comes together. Roll into small balls; chill. Dip chilled balls in white chocolate and sprinkle with crushed candy canes.

Cause a stir Pull out the mugs and fill them up with hot chocolate; place a single candy cane in each as an edible swizzle stick. The candy cane will slowly melt into the drink, sweetening it and adding a hint of peppermint.

Nutty peppermint bark Line a large baking pan with parchment paper. Evenly spread a layer of melted chocolate on the pan then chill. Meanwhile, in a medium bowl, mix chopped salted peanuts and crushed candy canes together with melted white chocolate. Once the first layer of chocolate has set, add the white chocolate mixture on top. Chill again. Break into shards and store in an airtight container in the refrigerator.

O In the cone

Jazz up vour ice cream cones with two simple ingredients! Lay the cones out on a parchment paper-lined sheet. Place melted chocolate in a

piping bag and pipe chocolate over the cones, working in a zigzag motion. Sprinkle with crushed candy canes. Shake off excess candy then chill cones until chocolate sets. Scoop and serve away!

Candy cane syrup

In a small saucepan, melt equal parts sugar and water together with a few candy canes (broken into several pieces). Stir until dissolved, then let cool and chill. Add the syrup to cocktails, coffee, and hot cocoa.

Candy cane cupcake toppers

Make your cupcakes Christmas-ready: Chop up candy canes and place one piece on each frosted treat. To tie everything together, use red and white striped cupcake liners and add a drop or two of peppermint extract to the frosting. Happy holidays!

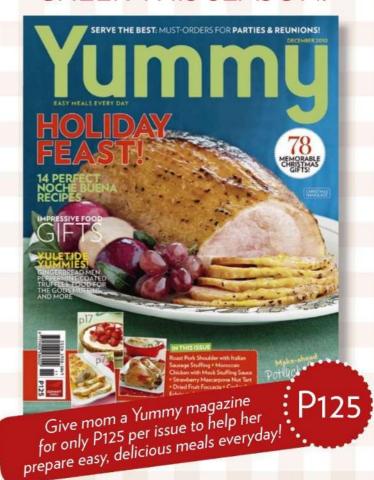


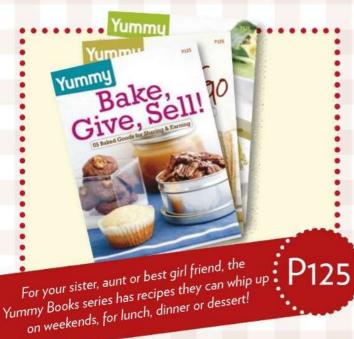
Chocolate-covered candy cane chompers

These make great snacks for the kids, and they can do double-duty as centerpieces as well. To make, first pour red, green, and white candy sprinkles into a small parchment paper-lined cookie sheet with sides; set aside. In a double boiler (or a metal bowl set over a saucepan of simmering water), melt 1 cup chocolate chips. Stir with a wooden spoon until smooth. Working one by one, dip the end of a candy cane into the chocolate, using an offset spatula to smoothen out the coating. Roll the chocolate-coated cane in the sprinkles until evenly coated. Place the candy cane on a plate or tray lined with wax paper and refrigerate until ready to use.



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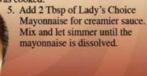
Pork Adobo

What you need:

1/2 kilo pork liempo 1/4 cup vinegar 1/4 cup soy sauce garlic, crushed with skin on 10 cloves dahon ng laurel 1 pc 1/4 tsp ground pepper 1/2 cup 1/4 cup cooking oil (for frying) Lady's Choice Mayonnaise 2 Tbsp to thicken sauce

Procedure:

- 1. Marinate pork in vinegar, soy sauce, 5 cloves of garlic, dahon ng laurel and ground pepper for at least 30 minutes or overnight.
- Put marinated pork in a saucepan. Add 1/2 cup water. Bring to a boil without stirring. Simmer until meat becomes tender (around 30-40 minutes). Separate meat from sauce.
- 3. In a separate frying pan, fry the pork until brown.
- In the saucepan, sauté the remaining 5 cloves of garlic until golden brown. Add the browned pork and slowly add the sauce where meat was cooked.





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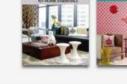
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YOUR GUIDE TO THE SHOPPING AND DINING **ESTABLISHMENTS FEATURED IN THIS ISSUE**

"12 DAYS OF CHRISTMAS" **GIFT SOURCES**

Angel's Kitchen

57 Connecticut Street, North East Greenhills, San Juan, Metro Manila (tel. nos.: 744-1018, 721-8822).

Antonio's Restaurant

Purok 138, Brgy. Neogan, Tagaytay City (mobile. nos.: 0918-8992866, 0917-8992866); for directions and reservations, see www.antoniosrestaurant.ph

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Delimondo at Petra and Pilar

G/F JAKA Center Building, Exportbank Drive corner Chino Roces Avenue, Makati City (tel. no.: 844-3362).

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Makati City: Pelican Fresh, Market! Market!, Taguig City (tel. no.: 889-6696); Tea Republic, Pacific Star Building, Makati City (tel. no.: 848-0270); 11 Garfield St., Greenhills West, San Juan (tel. no.: 584-2185); 158 Pili Drive, Ayala Alabang Village, Muntinlupa City (tel. no.: 850-9890); www.dulcelin.com.

ECHOstore

G/F Serendra Piazza, McKinley Parkway, Bonifacio Global City, Taguig City (tel. no.: 901-3485); G/F The Podium, ADB Avenue, Ortigas Center, Mandaluyong City (tel. no.: 470-2688).

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Suite 229 LRI Design Plaza, 210 N. Garcia Street, Bel-Air 2, Makati City (tel. no.: 798-0027).

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Shangri-la Plaza, Mandaluyong City (tel. no.: 631-6047); 3/L Power Plant, Rockwell Center, Makati City (tel. no.: 898-2414).

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National Book Store

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The Pastry Boutique

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Peanut Butter Co.

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Saizen

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Santis Delicatessen

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At leading SM Malls nationwide; for a list of all branches, see www.smsupermarket.com.

Terry Selection

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SUPERMARKETS AND DEPARTMENT STORES

The Landmark Supermarket

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Metro Gaisano Supermarket

B1, Market! Market!, Fort Bonifacio, Bonifacio Global City, Taquiq City (tel. no.: 818-6658).

Rustan's Supermarket

At leading malls nationwide; for a list of all branches, see www.rustansupercenters.com.

SM Supermarket

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RESTAURANTS

Chef Laudico's Bfast All-Day Breakfast Café Restaurant 3, Ayala Triangle Gardens, Ayala Avenue, Makati City.

Chef Myke "Tatung" Sathou

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Cookbook Kitchen

Unit 880-A, 1880 Building, New Eastwood Mall, Eastwood Cybermall, E. Rodriguez Jr. Avenue, Bagumbayan, Quezon City (tel. no.: 709-3593).

Krazy Garlik

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Ramen Bar

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Uncle Cheffy Brick-Oven BBQ

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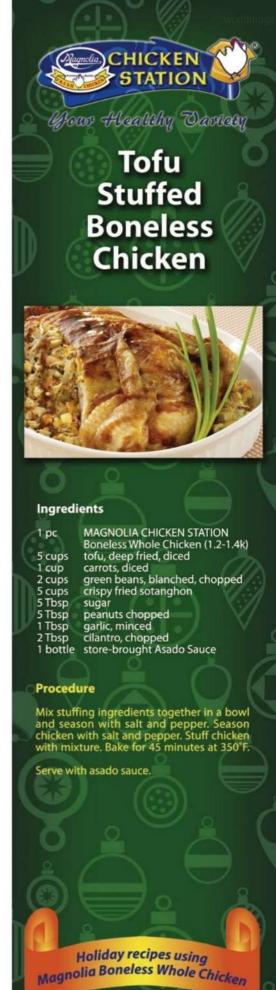
Wagyu Stone Grill

G/F New Eastwood Mall, Eastwood Cybermall, E. Rodriguez Jr. Avenue, Bagumbayan, Quezon City (tel. nos.: 706-5385, 706-5386).

OTHERS

Handyman Do It Best

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www.magnoliachicken.com



and when I asked the vendor what it was, she simply said, "Patani po." The patani that is more commonly available in most markets is the broader, bigger, flatter, light green kind also know as lima beans. Anyway, the lady vendor was selling the patani for only P10 per small, heaping glass, so I decided to try them. She also suggested that I cook the beans with

Beans can be used for salads, soups, dips for chips, and spreads for crackers. Just make sure to soak them for at least a few hours (better overnight) before using them for cooking. And if you want them really

He boiled them, peeled off their skins, placed them in a blender, and slowly drizzled in some olive oil. He used the thick spread on crackers and topped it with crisp bacon pieces. I suspect his recipe would work with these beans too, but I'll have to report on that later on, the next time I buy another bunch of patani. All I have to share is the fact that I used these beans for a simple yet very satisfying bulanglang combined with talong, ampalaya, okra, and talbos ng kamote with bagoong na isda, and kamatis. Yes, you could say that I took the advice of the lady vendor. And I'm so glad I did!—Divine Enya Mesina

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